

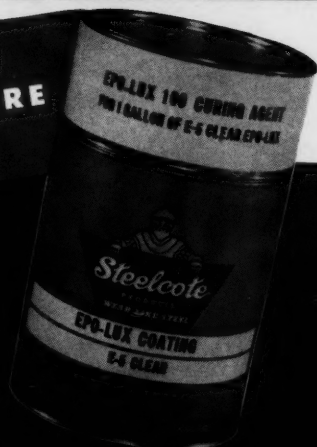
# THE NATIONAL *Provisioner*

NOVEMBER 23, 1957

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Leading Publication in the Meat Packing and Allied Industries Since 1891

**PROTECTION  
NEVER BEFORE  
POSSIBLE**



## FOR EQUIPMENT

You must see to believe the superiorities of this coating to protect machinery. Here is adhesion, hardness, resistance to acids, alkalis and fumes; and protection to metal beyond anything you have heretofore known.

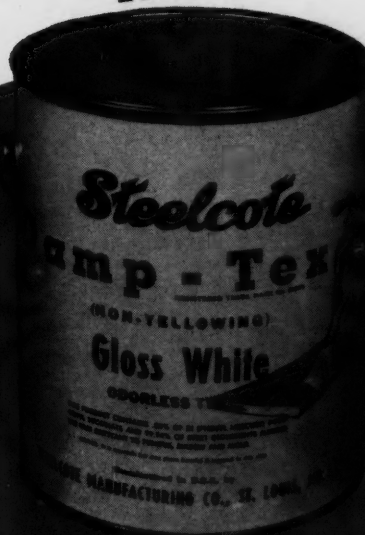
## FOR FLOORS

**FLOOR-NU IS MOST  
RESISTANT TO BLOOD,  
ACIDS, ALKALI, SALT  
& BRINE**

Entirely new patent-applied-for FLOOR-NU is different from all other type floor patch or resurfacer. Contains no cement. For wet or dry floors. Won't shrink. Can be feather edged. Hardens in 30 minutes.



**FOR WET WALLS  
NOTHING EQUALS  
DAMP-TEX  
ENAMEL**



**NOTHING EQUALS DAMP-TEX QUALITY.** It has always been years ahead in latest improvements and is staying ahead. **NOTHING EQUALS DAMP-TEX DEPENDABILITY.** It has more successful installations and more experience built into it—your guarantee of more dependable performance.

**NOTHING EQUALS DAMP-TEX ECONOMY.** Cheap ingredients that increase long-pull costs are not used. Through its greater number of years' experience DAMP-TEX has developed the most perfect formula for economy. Write for free demonstration.

WRITE DEPT. K.

STEELCOTE MANUFACTURING CO. • 3418 GRATIOT • ST. LOUIS 3, MO., U.S.A.  
IN CANADA: STEELCOTE MFG. CO., LTD., RODNEY, ONTARIO

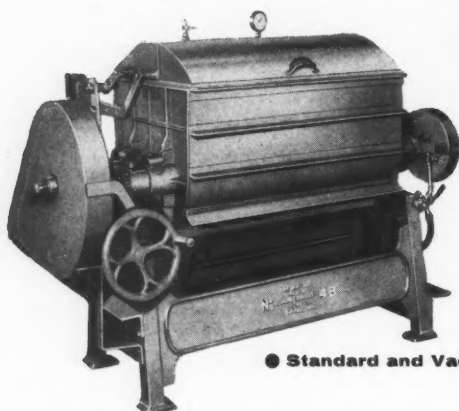


## BUILT BY SPECIALISTS

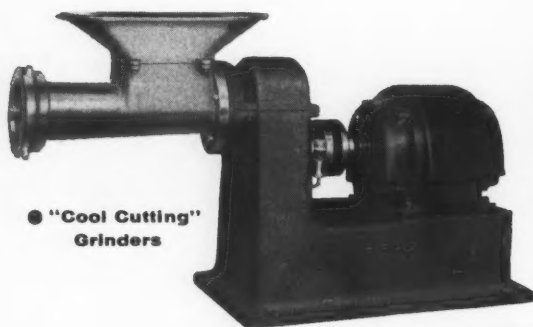
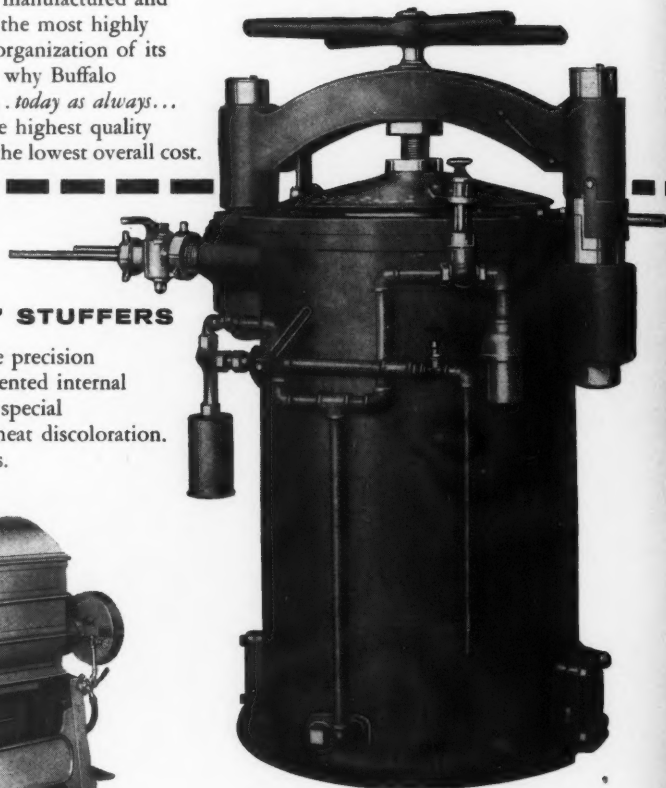
Buffalo sausage machinery is designed, manufactured and serviced by the most highly specialized organization of its type. That's why Buffalo machinery... *today as always*... produces the highest quality sausage for the lowest overall cost.

### BUFFALO "LEAK-PROOF" STUFFERS

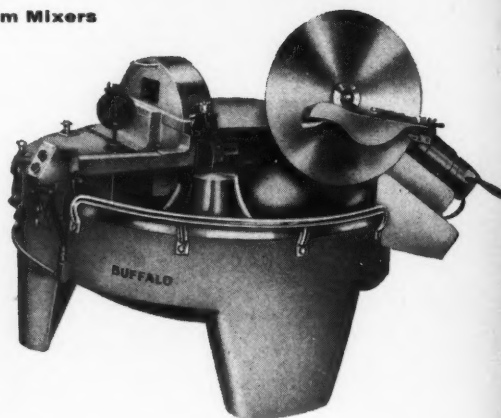
Cylinders for Buffalo stuffers are precision ground to a mirror finish with a patented internal grinder. The high finish and special semi-steel casting prevent leakage and meat discoloration. They help you make finer sausages.



● Standard and Vacuum Mixers



● "Cool Cutting" Grinders



● "Direct Cutting" Converters

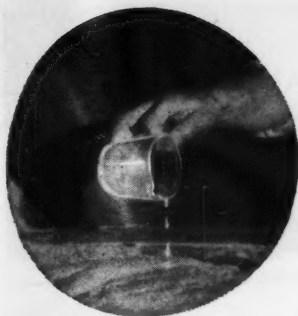


# Buffalo

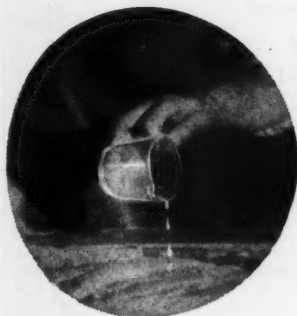
The Highest Quality  
in Sausage Machinery  
for over 87 years

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

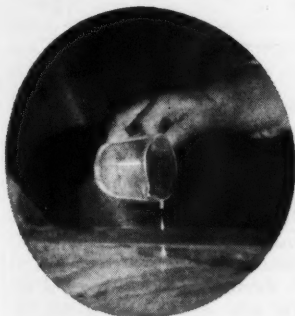
Sales and Service Offices in Principal Cities



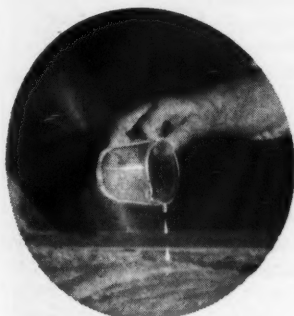
it takes only seconds



to improve the color



of your processed meats



*use low cost*

# PFIZER ISOASCORBIC ACID

or Sodium Isoascorbate

● *Quality is not enough in your products!* The processed meats your retail customers put in their display cases must also have *eye-appeal*.

You can have new confidence in the eye-appeal of your processed meats, if you add Pfizer Isoascorbic Acid or Sodium Isoascorbate during the chop. The color of your franks, bologna and other products will not only be better to start with, but will also last longer on the shelf.

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These "iso" forms of ascorbic acid cost you less than ascorbic acid U.S.P. and are fully as effective for improving color. Why not give your meat products this important sales protection? Write for a free sample of whichever product you would like to test.

Quality Ingredients  
for the Food Industry  
for over a Century

Write for new Technical  
Bulletin 94, "Pfizer Products for  
the Meat Industry".



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Chemical Sales Division

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cut dehairing time  
up to 50% ...  
get cleaner hogs with  
**OLD BALDY  
HOG SCALD**

*Old Baldy Really Cleaned Me!*



**OLD BALDY is America's Best Known, Most Widely Used Hog Scald—and here's why**

Penetrates and loosens hair at the roots... OLD BALDY's penetrating action loosens even toughest bristles. Hair comes out by the roots. OLD BALDY is particularly valuable in the "hard hair" season, when hogs are growing the fine, new hair that is so hard to scrape.

Works faster... OLD BALDY goes right to work. Scraping time is reduced. Natural oils that cement the hair in its follicle are quickly dissolved.

Hogs dress cleaner... OLD BALDY loosens all dead skin, grease, and scurf—normal scraping leaves a smooth, polished finish, with no sliminess.

Not a caustic... OLD BALDY does not burn off the bristles as lye does. Won't irritate your skin, either!

**SPECIAL MONEY-BACK OFFER**

10 Lb. Package

**\$2<sup>60</sup>**

Order a 10 lb. trial package of OLD BALDY... enough for 700 to 1,000 gallons for only \$2.60. If you don't agree that OLD BALDY cuts dehairing time in half, we will refund the entire purchase price. You can't lose on an iron-clad guarantee like this. Order now!

Special prices on larger quantities.

**KOCH Supplies**

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Kansas City, Mo.

THE NATIONAL  
*Provisioner*

VOLUME 137 NOVEMBER 23, 1957 NUMBER 21

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# News and Views

THE NATIONAL

## PROVISIONER

Vol. 137 No. 21

NOVEMBER 23, 1957

### Is It a Fact?

We are disappointed to learn that the Meat Inspection Division has rejected a proposal, backed by the American Meat Institute and the National Independent Meat Packers Association, to set minimum internal temperatures of 137° F. on "Regular" hams and 150° F. on "Fully Cooked," "Ready to Eat" and "Ready to Serve" hams.

We expressed our own views on this question well over a year ago, saying in an editorial:

"After having tested (at home) the 'ready to eat' products of several reputable houses during recent months, we have concluded that neither heating nor two- to three-hour cooking puts these hams in condition to grace a table with tender succulence.

"After far more protracted heat treatment in the home oven than any housewife would expect to give such cuts, we found that much of the meat of these hams was still rubbery, resistant to fork cutting and had a half-done flavor and texture in the mouth. Moreover, the tissue around the bone was still excessively moist . . .

"While we are satisfied that such hams have been given heat treatment adequate to make them safe and wholesome, we are also satisfied that they are misnamed."

In rejecting the proposal the Division seems to have gone around and around the simple main question which should be answered:

Is it a fact that hams processed by present standards are ready to eat or ready to serve?

If they are not actually ready to eat or ready to serve (with the exception of warming), then either these label designations should be abandoned or the processing standards should be modified so that the label's promise is fulfilled.

The Division comments that additional suggestion-for-serving information and advertising would be helpful in clarifying the status of these hams. Use of such explanatory material would not be necessary if the label terms were truly descriptive.

**"The Jurisdictional Maze"** in federal regulation of trade practices will be among topics discussed at the regional meeting of NIMPA's Eastern division on Friday and Saturday, December 6 and 7, at the Willard Hotel, Washington, D. C. David M. Pettus, director of the Livestock Division, Agricultural Marketing Service, USDA, will discuss enforcement of the Packers & Stockyards Act, and Harry A. Babcock, chief of the Federal Trade Commission's bureau of investigation, will speak on FTC procedure at the Friday morning session. NIMPA has taken no stand on pending legislation to transfer jurisdiction over packer trade practices from the USDA to the FTC. "Labor Relations in the Meat Industry" also will be discussed Friday morning by James A. Gilker, attorney and labor consultant, who until several months ago was with the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL-CIO. Also speaking at the morning session will be Carl E. Pieper of Oswald and Hess Co., Pittsburgh, vice president of the Eastern division; Edwin H. Pewett, NIMPA general counsel; John A. Killick, executive secretary, and Chris E. Finkbeiner, president of the association.

John W. Carney of Weiland Packing Co., Phoenixville, Pa., will tell how "Accounting Conference Accomplishments Help Your Profit Picture" following the business session Friday afternoon. Carney is chairman pro tem of the eastern division of the NIMPA Accounting Conference. C. E. Fessel of Fessel/Siegfried, Inc., Louisville, will report on "Outdoor and Point-of-Sale Posters for the Independent Packer" as the final Friday speaker. Saturday morning will be devoted to a sales clinic conducted by Fred Sharpe, NIMPA's director of sales training. Non-members, as well as members of NIMPA, may attend the two-day meeting without obligation and without payment of any registration fee, executive secretary Killick has announced.

**"Unsatisfactory Results"** are indicated for the 1957 fiscal year of John Morrell & Co., Chicago, according to W. W. McCallum, president. The company's financial statement for the year ended last month will be issued early in January. Conditions adversely affecting the company's operations included the shortage of livestock, with the consequent high level of hog prices, and the low price level of such competitive foods as poultry and fish, McCallum explained in the current issue of the *Morrell Magazine*. Costs of certain development programs, such as the Jackson blvd. plant in Chicago and the Fort Worth plant, also contributed to the company's unsatisfactory results, he said. Both plants have been closed "temporarily in order to postpone the development expense attached to these new operations until there is an improvement in general conditions," he added. Morrell also completely changed its label and package design in the 1957 year "at considerable expense," McCallum pointed out. With an improvement in hog supplies and continued high consumer income expected, the company "can look ahead to the new fiscal year with a feeling of optimism," he said.

**Inflation Increased** the price of goods and services in the U. S. by \$13,000,000,000 in the first nine months of this year, the Department of Commerce reported this week. Gross national product, the total value of goods produced and services rendered, rose from an annual rate of \$426,000,000,000 at the end of 1956 to an all-time high of \$439,000,000,000 at the end of last September. Virtually the entire increase represented higher prices caused by inflation, and not a higher output of goods and services, the department's office of business economics said. The final average GNP for this year is expected to be about \$435,000,000,000, compared with the overall 1956 figure of \$415,000,000,000.

*Zeigler's*

## Selma Plant Em



**T**RIPPLING both the size and capacity of the plant, R. L. Zeigler, Inc. of Selma, Ala., this year completed a ten-year expansion program by building a modern inedible rendering addition and installing a new boiler and refrigeration equipment. This move followed closely on the heels of construction in 1956 of a packing cooler, bacon freezer, sausage cooler and welfare facilities. The 1955 building program included a 300-carass holding cooler which increased beef production by 50 per cent.

The Selma plant is under the general management of J. M. Gentry and his assistant, T. J. Smith, who is in charge of the office and livestock procurement. It is one of three Zeigler meat concerns within the state. The original plant at Bessemer was started in 1927 when R. L. Zeigler left a successful wholesale grocery business to go into the manufacture of sausage. He gradually increased the scope of operations to a full line of meats with distribution in all parts of the state. Another plant was started at Tuscaloosa in 1947; the Selma plant developed from the acquisition in 1943 of a much smaller meat concern in that city.

The one-story brick and concrete plant at Selma is situated in surroundings of more than usual interest. The combined Selma stockyards and steak house is built at right angles to the plant and conveniently joined to the dual purpose killing floor by a short ramp. The sales barn is said to be the first in the nation to have both state and federal daily livestock news service. The plant buildings are on the high east bank of the Alabama River just across from Craig Air Base. Slow and speedy are close at hand in the form of alligators in the river and jet planes thundering overhead. The nearby city of Selma, which was founded in 1732, is historically famous for its active part in the Civil War.

The new 34 x 73 ft. inedible building adjoins the rear of the main structure and is partitioned off at the south end to house the new boiler. Rendering equipment, largely supplied by the Allbright-Nell Co., is arranged so as to require minimum space and handling. The part of the plant previously used for inedible rendering will be converted into a curing area.

While inedible material is now trucked from the killing floor to the rendering department, plans call for installation of a conveyor system to do this work. The crusher and hasher and washer are installed below floor level to allow placing the intake hoppers at a convenient height for transfer of raw material from cans and trucks. The ground raw material is discharged into a common hopper from which it is raised by an inclined 12-in. screw into an overhead pivoted chute. The chute directs the



DISPLAY OF PRODUCT wrappers saved by competing women's clubs was seen by TV viewers.

material by gravity into the domes of either of two 5 x 12 ft. all-welded cookers.

Cooking is done for three hours using steam in the jacket at 50 psi. and a vacuum of 9 in. in the shell. Venting is done through barometric condensers which use recirculating water. During the condensing cycle the water passes through an enclosed metal accumulator tank where the temperature is automatically held to a maximum of 140° F. by Leslie regulating equipment.

From the cookers the material is dropped into percolator pans which are unloaded mechanically. The pans are made with sloping fronts up which the material is raised by chain-connected horizontal flights. Meat scraps are pushed over the pan rims to drop into a 9-in. screw conveyor running across the front. The material is elevated from a hopper at one end of the conveyor by a 9-in. inclined screw into the top of a hydraulic press.

Press cakes are passed through the unit into the hopper of a cake breaker close by from which the broken pieces are picked up by an inclined 6-in. screw and transported either into an overhead metal storage bin or into the top of a 66-in. combined Kelley mill and feed mixer. The meat and bone scraps are sacked in 100-lb. burlap bags which are closed by sewing. Blood is not saved at the present time.

Inedible grease is pumped into overhead heated tanks where it is settled overnight and then drained into two 10,000-gal. storage tanks laid horizontally on brick piers outside the building.

The new 180-hp. Kewanee fire-tube boiler generates steam at 100 psi. Fuel is natural gas or No. 2 diesel oil used through an Iron Fireman stoker. Compressed air for plant needs is supplied at 175 psi. from a new two-stage Curtis compressor.

# Emphasizes Production and Promotion

Manufactured meats are produced and packaged in an efficient manner. The sausage department is partitioned into individual units consisting of a stuffing room, grinding room, smokehouse alley, adequate coolers and a freezer. An extensive overhead rail system is laid out to save labor and speed product movement. Working areas have walls of glazed tile and floors of terra cotta brick.

In the identification of packaged items the company's name is always given dominance over that of the product. The word "wiener" is not used either on packages or about the plant. On packages the word "Zeigler's" precedes such designations as "Coneys" (ten links per pound); "All-Beef Coneys"; "Hot Dogs" (9-in. length); "Hot Dog Coneys" (14 links per pound) and "Frankfurters" (eight per pound). Manufactured products in greatest demand are fresh pork sausage, coneys and Plantation smoked sausage, according to Gentry.

Fresh pork sausage is ground through an  $\frac{1}{8}$ -in. plate and made with a seasoning calculated to please all members of the family. A special sausage is made exceptionally hot, highly seasoned with three different strong pepper ingredients and stuffed in 1 and 2-lb. parchment

boxes are retained on the wide shelves of the table.

Coneys are processed by four workers who regularly stuff, link and hang the contents of a 600-lb. stuffer in 15 minutes. This is accomplished by use of a gently sloping stainless steel table made to accommodate three TY linkers. One man feeds the stuffer and services the linkers; one man fills the casings and two girls hang off.

Coneys are wrapped in 1-lb. packages along a high capacity conveyor table fed by 3 TY peelers. One girl services the peelers; two inspect; six wrap and two seal and insert the sausage into 10-lb. boxes which are closed by gummed paper tape.

"Plantation" smoked sausage is made from choice pork cuts, seasoned by an old-fashioned formula, and stuffed in long medium width hog casings. Work of hanging the long lengths on smokesticks is speeded up with a winch made by plant mechanics by means of which the stuffed sausage is quickly wound into a coil for transfer to the sticks. Use of this device enables four employees to serve a two-horn stuffing table and to produce with less effort the same amount of product that previously required five workers, according to sausage supervisor C. C. Gilbert. The finished product is wrapped in 1-lb. packages of clear cellulose and in 10-lb. capacity wooden market baskets.

A high grade souse is formed in Globe open mesh stainless steel baskets which are first lined with a silicone-treated paper supplied by the KVP. The 6-lb loaves are left overnight in a 38° F. cooler after which they readily fall from the basket when it is upended and the paper is stripped off easily. The souse is stuffed into printed clear cellulose bags.

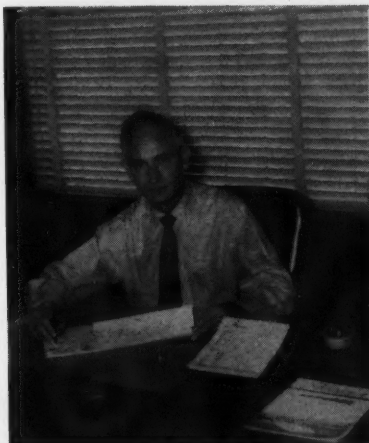
Thin bacon is sliced 22 to pound,



lined cloth bags supplied by the Ames Bag Co.

Fresh pork sausage is wrapped in 1-lb. packages at the rate of 1500 lbs. an hour by seven employees who work under an incentive system along a special conveyor table. Two women patty makers drop the balls on sheets of clear cellulose which are positioned on pans of Exact Weight over-and-under scales by two other girls who weigh, complete the loose wrap and place the items on a moving belt. Two other girls insert the packages into single layer 6-lb. yellow waxed boxes. The boxes continue along the belt to the end of the table where a man ties on a Bunn machine. While this man is wheeling sausage trucks from an adjoining cooler, and positioning the bulk meat at the head of the line, the untied

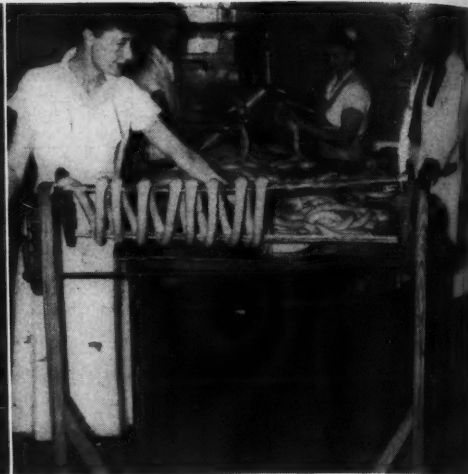
ABOVE: Buses are used as traveling billboards to promote Zeigler products over the city and its suburbs. BELOW: At the left G. M. Gentry is using the NP "Yellow Sheet" to do a bit of planning. On the right, sales manager L. E. Huey and cooler supervisor John Johnston check some ribbed beef carcasses just before they are shipped.







THREE PEELERS feed sausage to a speedy 11-operator packaging line.



WINCH eases transfer of continuous sausage to stick.

while thicker ranch style is sliced 10 pieces to the pound. Along a standard conveyor wrapping line one man removes slabs from the freezer, forms on a Dohm & Nelke press and feeds a U. S. slicer. One girl dips and grades; one weighs; one straightens slices and places on waxed cardboard stiffeners which are folded by three other girls who finish the package with an overlay of clear cellulose. A take-off man packs into 12-lb. and 25-lb. cartons which he seals with an International Machine Co. air-operated stapling unit.

Bacon slabs and whole hams are prepared for shipment by wrapping in two heavy layers of Wonderap parchment paper. A complete line of well-trimmed hams made boneless, boiled, baked and barbecued, is wrapped by the Cryovac process.

Orders are put up and trucks loaded by a night gang working from a combined shipping room and dock at the front of the plant. Walls of the room are finished in cream tile, the floor is of smooth concrete and lights are exceptionally bright. Cooling is done by Gebhardt blower units. In a double checking system the orders are called out from a glass-enclosed desk in one corner of the room and tallied as the items enter the trucks. A 26-in. wide sectional belt conveyor extends from an adjoining assem-

bly cooler across the shipping room into the truck bodies. Beef quarters arrive at right angles on a low rail from the holding cooler and are wrapped and dropped onto the conveyor belt near the outside doors.

The conveyor is completely under control; not only is its belt power-driven, but also the entire conveyor can be rolled forward or back under push button control. By this means the sections are backed up as the trucks are loaded and are repositioned for other needs.

Beef carcasses are quartered in a setup which eliminates much lifting labor. A reversed drop rail is placed on the dock just outside the door of the holding cooler. After a short run, the high rail drops around a U turn to a lower height convenient for transferring the quarters to the conveyor belt with minimum handling. On the high rail the forequarters are almost severed from the hinds and made ready to drop at the stroke of a knife. Then a long beef hook, pivoted from a trolley on the lower parallel rail, is swung over and the point inserted in the center of the forequarter under the first rib. When the fore is severed it swings by gravity into the lower position. The hindquarters are pushed to the lower level around the braked drop U of the turn. This work is done by two men who also make and wrap primal cuts and

HOOK is inserted and fore swung from high to low rail.

WIDE BELT conveyor extends from shipping cooler into truck being loaded.





# Favor-winning Flavor!

SUCCULENT HAMS with the most delicate and distinctive flavor can now be made ready for market more quickly and economically than ever.

The products and techniques making possible this sensational achievement in processing methods result from technological discoveries developed by our extensive research program.



*Among the many products for meat processing originated in our research laboratories are the famous*

- PRESKO SEASONINGS
- PRESKO FLASH CURE
- PRESKO PICKLING SALT
- BOARS HEAD SUPER SEASONINGS

**PRESERVALINE** ...HOME OF **PRESKO** PRODUCTS  
 MANUFACTURING COMPANY  
 FLEMINGTON • NEW JERSEY

*Since 1877*

CANADIAN DISTRIBUTOR: Montour, Ltd., Montreal 10

THE NATIONAL PROVISIONER, NOVEMBER 23, 1957



otherwise prepare fresh meat orders.

Fresh meat is fabricated in considerable amounts. Pork ribs are popular for barbecuing. Cube steaks are cut from boneless rounds and packed in 10-lb. containers. Other steaks are cut to particular specifications for out-door grilling.

Zeigler produces top quality hides by curing in brine for two weeks. The hides are laid down in the usual

**LEFT:** Carcass is washed with low pressure water and stiff fibre brush. This is said to produce a cleaner carcass, free from ragged shreds, and to avoid blowing up meat. **RIGHT:** Dump bucket and hoist make it easier to transfer meat to the grinder.

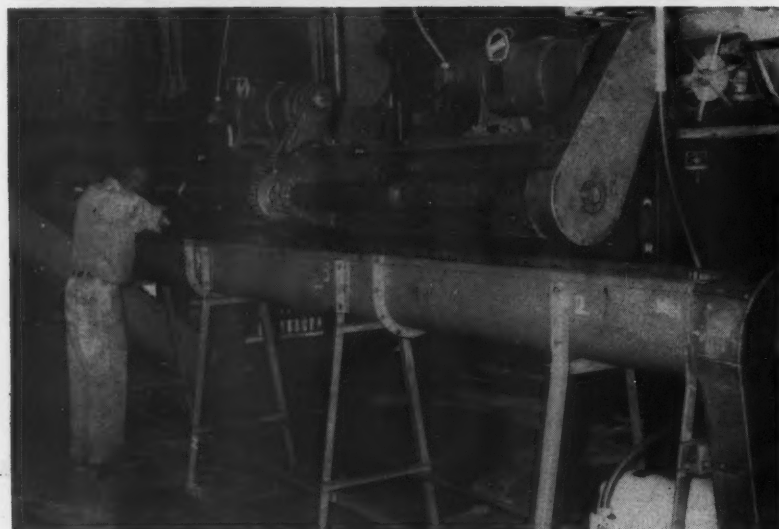
manner but placed in brick-walled concrete lined vats. As they are heavily salted when they come from the killing floor, the hides require little additional moisture for complete immersion in the accumulating brine. Sorting and folding are done three days before shipping. The emptied vats are cleaned and scalded between each loading.

The company's meats are distributed over a 200 mile range in the southern part of the state. Deliveries are made by a large fleet of International trucks cooled either by Arctic Traveler mechanical refrigeration or Kold-Hold plates. Truck maintenance

[Continued on page 38]



**LEFT:** Hide packs are built up in these concrete and brick vats in cellar. **LOWER LEFT:** Powered flights in percolator pass pull the meat scraps forward into a horizontal screw which feeds an inclined conveyor to the hydraulic press. **BELOW:** Inedible cake drops from back of press into breaker and pieces are carried away by conveyor for milling and bagging.





now... handy smaller size... new features

# Tote Boxes

by WEAR·EVER



Smooth, rounded,  
easy-to-clean  
corners

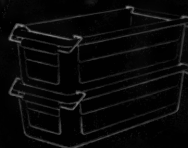
#24 Over-all Size:  
23 $\frac{3}{8}$ " x 17-1 $\frac{1}{16}$ " x 10 $\frac{3}{8}$ "



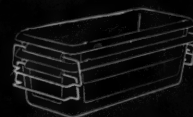
#24 avail-  
able without handles  
to fit Cres-Cor Pan Rack

Exclusive  
Open Bead  
design

Strong, smooth  
one-piece handle



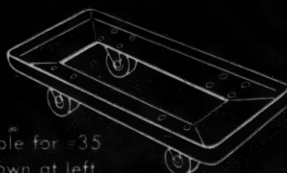
Stack  
when filled



Nest  
when empty

#35 Over-all Size:  
34 3 $\frac{1}{16}$ " x 16 $\frac{7}{8}$ " x 12"

Dolly available for #35  
shown at left.



You asked for it... a smaller version of the famous Wear-Ever #35 Tote Box. It's our new #24, shown at top in the above illustration, and it's available now.

We've designed it particularly for you whose needs call for a lighter, smaller, easier-to-handle container. It is available without handles, to fit perfectly in a Cres-Cor pan rack.

This new box incorporates the same quality construction features as our standard size box—special extra hard wrought

Wear-Ever Aluminum Alloy, sanitary open bead and extra strong, double-embossed bottom.

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# ACCIDENTS

## Are Too Expensive Fol



UPPER LEFT: Howard Rebholz of The Rath Packing Co., Waterloo, points to the scabbard and knife guard shown in the new safety film strip now in preparation. LOWER LEFT: Charles Elsby, general chairman of the meat packing, tanning and leather product section of the National Safety Council, presents C. C. Croker, safety director of Wilson & Co., Chicago, with the plaque for winning the 1957 meat packer safety contest. Wilson's Oklahoma City unit took top honors. NEAR LEFT: Clyde Powell of Lohigh Safety Shoe Co. performs the seemingly impossible feat of joining three solid metal rings into a chain as part of the "magic" with which he illustrated his talk.

**I**T takes cold cash and lots of it to "finance" accidents in a meat packing plant. A large independent meat packer—a self-insuring firm with excellent cost records—has found out that during the first 11 months of fiscal 1957 its 319 accidents "requiring doctors' attention" saddled the firm with a direct cost of \$46,489.90, or \$145.74 per accident.

These provocative facts were made known at the meeting of the National Safety Council meat packing, tanning and leather products section's executive committee at the forty-fifth National Safety Congress, held recently in Chicago.

The accident cost data were revealed by Stark, Wetzel & Co., Inc., Indianapolis. In the first 11 months of 1957 the company paid out \$25,035.20, and set up a reserve of \$21,454.70, making a total cost for the period of \$46,489.90. During the 212 working days involved the company suffered an average of 1.5 accidents per day.

Paul Burch, assistant treasurer of the Indianapolis organization, points out, moreover, that in accident cases the hidden costs—loss of product, loss

of pay for employees, time off required for treatment, etc.—far exceed the direct expenses. As in the case of an iceberg's bulk, the greater volume of loss remains below the surface. Using national averages, Burch has estimated that his organization's 11-month accident record had an aggregate actual cost (to the company, employees and all involved) of around \$232,449, or \$728.70 per accident, or \$1,093.05 per day.

While Stark, Wetzel's experience is startling, it is largely so because the firm, as a self-insurer, is aware of its actual cash outlay for accidents. A careful appraisal of accident costs in many other plants would undoubtedly uncover the same drain.

Some of the ways in which these costs can be reduced were brought out at the meetings of the section.

**SUPERVISOR'S PART:** The supervisor should be held responsible for safety in his department just as he is for any other production factor, said E. H. Burns, superintendent, G. H. Hammond Co., Chicago. Since accidents disable manpower and equipment, they are a vital part of production; they are not a casual fringe item.

Barring the rare occurrences which can be classified as "acts of God," all accidents are caused, and once the cause is known they can be prevented. Prevention must center around unsafe conditions and unsafe acts of people.

Unsafe conditions can be eliminated by constant vigilance and regular inspection of all machines, tools and equipment. Good housekeeping is mandatory. Since the supervisor

**RIGHT:** Safety panel included Dr. James Salomon, medical director of the aircraft engine division, Ford Motor Co., Chicago; Charles Elsby (standing), accident prevention manager, Employers Mutual of Wausau; E. H. Burns, plant superintendent of G. H. Hammond Co., Chicago, and John Russo, safety director of Allied Kid Co.



# Follow Margin Packers

N. C. WHITSETT, general manager, Hy-Test safety shoe division of International Shoe Co., St. Louis, tells about new nonskid soles.



can become accustomed to unsafe conditions through association, he is required periodically to check his department against a check list.

The part of the Hammond accident prevention program dealing with unsafe conditions involves revolving safety committees. There are three committees composed of a worker appointed by the union and a management representative, usually a supervisor. They inspect the areas in which they work at least once each month and submit a written report to the superintendent. If a committee makes any recommendation as to conditions, it is always notified of the disposition of its suggestion. The three committees meet once a month with the plant safety man to review safety activities. New men are appointed to the three committees once every three months. By increasing the number of people who have had experience in safety planning the revolving committee system aids the departmental supervisor.

Since 85 per cent of all accidents stem from unsafe acts the supervisor must always be alert for those employees who: 1) Work at unsafe speeds; 2) Make safety devices inoperative; 3) Take unsafe positions or postures; 4) Work on moving equipment, such as adjusting or oiling, while it is in motion; 5) Like to tease or distract others; 6) Fail to use proper protective equipment and 7) Use unsafe equipment or load or unload material unsafely.

All of these unsafe acts or attitudes are the result either of improper training or lack of discipline.

There is only one way to teach a new man his job and that is to tell him how it is done, show him and then watch him perform the job, being sure to correct any errors he makes. If he is allowed to shift for himself, it increases the chance that he will be involved in an accident, Burns emphasized.

The supervisor must set an example in the use of protective clothing and equipment. The clothing worn by the employee should be scrutinized

as an over long sleeve, a ring or a wristwatch may add to the hazard of a job.

All accidents should be reported. The so-called minor nature of an accident is a matter of degree; the mishap might well have been a serious accident. For example, a falling trolley may only graze a man, but it might just as well have killed him. The important thing is to find out why it occurred so that future accidents can be prevented. Furthermore, if a minor accident should later develop into a major disability through infection, etc., it may be difficult, if not impossible, to get the facts on the unreported mishap. If compensation payments are involved, lack of facts can be a disadvantage to the employee as well as the company, Burns pointed out.

While it takes constant effort to keep a department safe, it is worth while since accident prevention is of benefit to everyone. It is humanitarian; it is also good business.

**SHOW MANAGEMENT:** One of the surest ways to obtain top level support for a safety program is to show management the tangible results, said J. Russo, safety director, Allied Kid Co., Wilmington, Del. Since the start of a formal safety program five years ago his firm's compensation cost has fallen 50 per cent.



PACKER truck operators will find the NSC fleet section helpful, points out Ralph Howard, Council membership service director.

The safety director must allow people to voice the usual objections to new safety ideas since they will talk themselves out and their reasons as to why "it can't be done" will evaporate. Grievances on safety always must be settled promptly, Russo commented.

Back of every unsafe act is the philosophy that "it can't happen to me," declared Clyde R. Powell, director of public relations, Lehigh Safety Shoe Co., a division of Endicott Johnson Corp. A professional magician, Powell demonstrated that several things that supposedly cannot happen, do happen, such as the looping into a chain of three solid and separate steel rings. The employee must be convinced that taking chances with safety is just as much of a "sure loser" proposition as the old carnival shell game.

**EXAMINATION:** Before a man is assigned to any task at the aircraft engine division of the Ford Motor Co., Chicago, he is given a thorough physical examination and then classified as to his capabilities, according to Dr. James L. Salomon, medical director. If he has any physical limitations, such as color blindness, impairment of hearing or inability to use a specific limb, he is classified accordingly. Accidents are avoided by matching a man's physical capabilities with the physical requirements of a job. All workers are reexamined periodically and, while the frequency of checkups varies from three months upward it is never longer than 24 months. If any impairment has occurred, such as development of a heart condition, the man is reclassified and reassigned, Dr. Salomon declared. While this job reclassification poses problems at times, it is successful since management has the support of the local union in this program. The small plant can adopt this technique by employing a local physician to perform the examinations, Dr. Salomon claimed.

A skidproof safety shoe or boot providing safe footing, even on oiled



concrete, is now available, according to N. C. Whitsett, general manager, Hy-Test safety shoe division, International Shoe Co., St. Louis. He reviewed the development of the nonskid safety shoe from its beginning in 1937. The new safety shoe has a Neoprene sole impregnated with cork. This sole has a nonskid rating of 85 per cent on a concrete floor covered with heavy diesel oil. On dry or wet concrete it has a nonskid rating of

The section elected the following officers: Charles Elsby, Employers Mutual of Wausau, Milwaukee, general chairman; Richmond Unwin, Reliable Packing Co., Chicago, first vice chairman; Don MacKenzie, American Meat Institute, second vice chairman; A. J. Dittmer, Gutmann and Co., Chicago, secretary; Howard Rebholz, The Rath Packing Co., Waterloo, newsletter editor; R. Unwin, engineering committee chairman; D. MacKenzie,

took all three top honors in Division 1, slaughtering and meat packing, with its Oklahoma City plant ranking first with a frequency rate of 1.98 for the contest year, followed by the Memphis plant with 2.13 and the Los Angeles plant with 2.20.

In Division 2, processing and manufacturing, the leader was the Marion, Ohio plant of Quaker Oats Co. with a perfect no-accident year, followed by the Chicago plant of Oscar



**MEMBERS OF EXECUTIVE COMMITTEE** of the meat packing, tanning and leather products section are (seated, left to right) A. J. Dittmer, Gutmann and Co., Chicago; Charles Elsby, Employers Mutual of Wausau, Milwaukee; R. Unwin, Reliable Packing Co., Chicago; Howard Rebholz, The Rath Packing Co., Waterloo, and Don MacKenzie, American Meat Institute, Chicago. Standing are E. W. Schulis and Robert Harschnek, both of Swift & Company, Chicago; Alex Spink, Hygrade Food Products Corp., Indianapolis; Ellis Kline, Stark, Wetzel & Co., Inc., Indianapolis; John Kato, staff representative, National Safety Council, Chicago; John Thurman, Oscar Mayer & Co., Madison; Dr. K. F. Kapov, Armour and Company, Chicago, and Carl Conklin, Whitehall Leather Co., Whitehall, Mich. Elsby was elected general chairman of the section.

100 per cent, said Whitsett. Furthermore, today's safety shoe can be purchased in dress styles so that there is no excuse for not wearing such footgear on the job. The safety shoe resists the action of fats, water and brine, he noted.

Sixty-five per cent of the National Safety Council dues collected is returned to member companies in the form of safety material such as posters, safety booklets, and other aids, said Ralph Howard, director, membership service, National Safety Council, Chicago. The membership fees are modest, starting at \$30 per year for the firm employing one to 99 people. The council has a staff of 35 safety engineers backed by 370 people. It has a personnel bureau which can recommend safety engineers seeking employment; it has a speakers' bureau and a training division. It publishes each year a directory of its 800 safety posters, a fixed percentage of which represent new material.

**SAFETY FILM:** Howard Rebholz, safety director of The Rath Packing Co., Waterloo, described the progress being made on the pork dressing safety film strip. The pictures were taken at the Oscar Mayer Madison plant and are now being coordinated with the script.

visual aids committee chairman; Gregory Pietraszek, THE NATIONAL PROVISIONER, Chicago, publicity committee chairman, and John Kato, senior safety engineer of the NSC, staff representative.

Presentations were made to the winners in the meat packers safety contest sponsored by the National Safety Council. Wilson & Co., Inc.,

Mayer & Co., with a 2.98 rate and Peter Eckrich & Sons at Ft. Wayne with 5.04. The contestants in Division 1 had an annual frequency experience of 8.56, while those in Division 2 had a frequency rate of 8.50.

### Livestock Judging Seen as Good Leadership Training

Livestock judging is a very important factor in training future leaders of the meat industry, according to G. B. THORNE, vice president of Wilson & Co., Inc., Chicago. He spoke at a breakfast sponsored by the company for college livestock judging teams entered in the recent American Royal show in Kansas City.

Three qualities of leadership can be found in members of livestock judging teams, Thorne said: 1) They have a natural desire and liking for work in the livestock and meat field; 2) Team members get valuable training in the exercise of judgement—the ability to reach a sound decision without having all the facts at hand, and 3) The students are better grounded than the average college person in the art of oral expression, which is "becoming increasingly important, particularly for the man seeking evaluation as a potential leader."

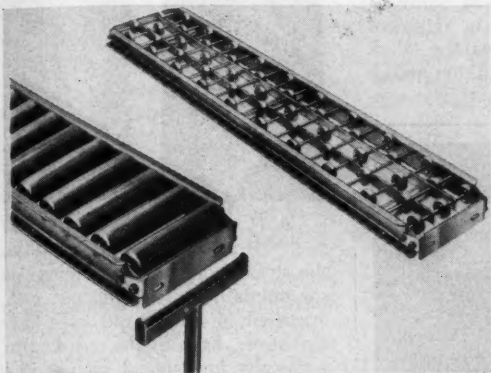


**VISITORS** included Dr. Walter Linden, president of Bundesverkehrswacht (German Road Safety Council) of Bonn, and Major General B. K. Young, director general, Royal Society for the Prevention of Accidents, with headquarters in London, England.

# NEW EQUIPMENT and Supplies

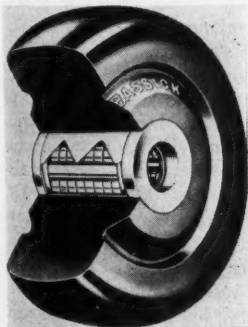
Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

**"QUICK-EEZ" COUPLING (NE 434):** This feature is engineered for the economical set-up of Buschman aluminum and steel wheel and roller conveyors.



veyors. With this coupling feature, both ends of the conveyor sections are identical, and each section is a complete unit which eliminates the necessity for end-for-end shifting, and cuts conveyor set-up time to a profitable minimum. The company's conveyors are equipped with extended end plates and these fit down into slotted tops of the tubular stands, which are the actual coupling elements. Made by E. Buschman Co., Cincinnati, O.

**NEW CASTER WHEEL (NE 435):** This wheel, de-



veloped by Firestone Tire & Rubber Co. and manu-

factured by the Bassick Co. of Bridgeport, Conn., is non-marking on floors. It is of molded-rubber composition and boosts impact strength 50 per cent over previous Bassick wheels of the same size. The new wheel will carry loads as easily as a metal wheel, but is far easier on floors.

**STEEL SHIPPING CONTAINERS (NE 467):** Because of the heightened need for larger steel packaging in the food and other industries, Vulcan Contain-

ers, Inc., is now producing a 55-gal. drum. This Bellwood, Ill., firm is now in mass production on this large-size container, which is offered in both open and closed heads.

**NEW FILTER SEPARATOR (NE 451):** This is a rugged filter separator of the replaceable-cartridge type which will remove condensed water, water-borne contaminants and solids from fuels, oils, solvents and other oleaginous liquids at flowrates of from 5 to 40 gals. per min. with 100 per cent effectiveness, the manufacturer claims. The Richmond Engineering Co., Inc., of Richmond, Va., believes its unit should be

of interest in laboratory, production and other fields that have not been able



to justify the larger military-type filter separators.

**SPEED-O-MATIC HYDRAUSLICER (NE 437):**

This is a new type of frozen meat slicer which incorporates features for simplifying and economizing



the slicing of large compressed or frozen blocks of meat. It has an automatic lift table, adjustable automatic feed, stop guide bars and adjusting handles to permit rapid gauging of slice thickness. The automatic feed feature pushes the product to the blade and returns automatically. The slicer will operate with either a 3 hp. or 5 hp. motor. Manufactured by the General Machinery Corp. of Sheboygan, Wis.

Use this coupon in writing for further information on New Equipment. Address the National Provisioner, 15 W. Huron st., Chicago 10, Ill., giving key numbers only (11-23-57).

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THE NATIONAL PROVISIONER, NOVEMBER 23, 1957

## Conference on Livestock Stress Set for Dec. 10

A concerted effort to determine the effects of unusual stress on the health, weight and meat quality of livestock, and to seek new methods of preventing such stress, will be made at Kansas City, Mo., on Tuesday, December 10, when veterinary authorities from many states and several foreign countries will gather at the First International Research Conference on the Effects of Stress on Livestock.

The conference, to be held at the

Hotel Muehlbach, is being sponsored by Jensen-Salsbery Laboratories of Kansas City, pharmaceutical house devoted solely to veterinary practice.

That stress has been an important factor in the incidence of "shipping fever" and other diseases has been recognized for some time and to an extent that these diseases have become known under the general name of "stress diseases." Stress also is believed to be the principal cause of weight loss and injuries in shipment and of what is known as the "dark cutter syndrome," a condition which affects the quality of meat. The con-

dition is thought to be the effect of stress causing incomplete drainage of blood after slaughtering.

While antibiotics, added to feed, have been of some effect in controlling the shipping fever complex by offering a measure of protection against bacteria invasion during a critical period, they cannot eliminate



R. H. CUFF



DR. QUIN

the stress factor, the conference sponsor points out. Tranquilizers, such as are used in human medicine to control stress, have in the past been economically impractical for use in animal practice.

Among those who will participate in the conference will be Dr. A. H. Quin, former president of the American Veterinary Medical Association, who will be chairman; Dr. Carl A. Brantly, dean of the School of Veterinary Medicine, University of Illinois; Dr. Harold D. Hedrick, professor of animal husbandry, University of Missouri; Dr. Nelson B. King, research veterinarian, Ohio State University agricultural experiment station; Dr. Roy S. Nichols, professor of veterinary physiology, University of Wisconsin; Dr. Alvin B. Hoerlein, School of Veterinary Medicine, University of Illinois; Dr. S. K. Sinha, formerly of the University of Manila and the University of Pennsylvania, now director of biological research at Jensen-Salsbery Laboratories, Kansas City; Dr. A. R. Haskell, director of pharmacological research at Jensen-Salsbery; Dr. M. D. Sutter, Jensen-Salsbery director of field research, and Ray H. Cuff, Kansas City, livestock commissioner.

## Fourth Texas 'Beef Week' To Be Observed Dec. 1-7

Congressman Jim Wright of Fort Worth will be principal speaker at the fourth annual Texas beef supper to be held at the Texas Hotel in Fort Worth on Thursday, December 5, 1957.

Leo J. Welder, president of the Texas Beef Council, said that cattle leaders throughout the state will be invited to attend. The event will climax the fourth observance of "Beef Week" in Texas, proclaimed by Gov.



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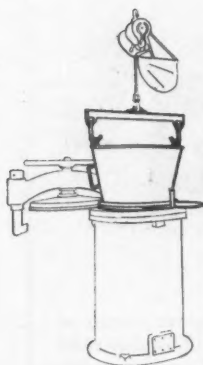
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Price Daniel for the week of December 1-7. The beef supper this year is being sponsored jointly by the officers and directors of the Texas Beef Council and the Texas and Southwestern Cattle Raisers Association.

The annual observance focuses the state's attention on the Texas Beef Council's program to educate Texas homemakers in the use of the more economical cuts of beef. Backing the slogan, "Texans eat beef every day," surveys of meat retailers indicated a 33 per cent increase in beef consumption during the first two years of the program. The third annual survey, now being tabulated, is expected to reveal another new record.

### Urges Supermarkets Provide Outlet For Off-Grade Beef

An appeal to supermarket operators to provide outlets for grass-fat or short-fed beef was made recently by Ted Rediess, operator of a Denver livestock commission firm.

At a Denver meeting, Rediess told chain store operators that since the supermarket has come into existence, much of the market for beef grading Standard or Good has been lost. He suggested that the supermarkets either lower their standards or sell two classes of beef.

"Chain stores are offering only luxury-type beef, and therefore are pushing buyers who cannot afford this type of meat into the poultry and pork market," Rediess declared.

He said present handling of Choice beef by larger retailers forces cattlemen to put their cattle through the feedlot, which raises the cost at least 10c a pound, and puts a lot of fat on the animal that is worth only 4c a pound.

Under the present system, cattle are fed about 120 days to reach Choice grade, Rediess explained. At the end of that time, the feeder must sell the cattle. If a market could be established for cattle fed 60 days, then the feeder could spread out his marketing over an additional period up to 60 days if the market was down at the end of the first 60-day period.

### City Inspects Inspection

The city of Albuquerque, N. M., may change its meat inspection requirements and the fees charged slaughterhouses as the result of a study being conducted by Dr. Glen S. Bolton, veterinarian in charge of the city's inspection program, according to Wade Cooper, the city's director of health and welfare. Dr. Bolton recently visited packinghouses in El Paso, Tex., as part of his study.

### P&S Rule Change Proposed

Proposed amendments to regulations under the Packers and Stockyards Act, as published in the *Federal Register* of November 6, would permit a market agency to act as clearing agency for an independently operated and separately registered market agency if it was acting in that capacity for the market agency in question on September 1, 1957. The proposal also would permit use of bond equivalents other than U. S. government bonds if such equivalents were in effect on September 1, 1957.

### Aussie Group Rejects Tax Plan For Meat Advertising

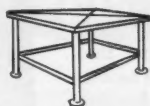
The Australian Wool and Meat Producers' Federation has rejected a proposal for a slaughter tax on all animals killed in Australia. The minister for primary industry had suggested such a tax to finance an advertising campaign to induce Australians to eat more meat.

The federation, on the other hand, agreed that meat should be advertised in the untapped markets of Asia from trust funds paid to the Australian Meat Board by the British.



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## Rushing This Bucket Is Good Business

**A**FTER using the bucket system for transporting meat, the stuffer operator at Reitz Meat Products Co. of Raytown, Mo., laments that he was born 25 years too soon to enjoy the labor-saving advantages of the new system during his earlier quarter century of work in the sausage kitchen.

Use of the new method of transporting material has brought about a marked improvement in sausage kitchen productivity, according to Harry J. Reitz, vice president of the concern. Under the old system, using sausage trucks, from 5 to 7 minutes time was required to load a stuffer; the job is now done in about 1 minute. Although the firm employed a tandem setup for two of its stuffers, it was often necessary in the past for the stuffer operator to help load the units. Every time he was needed to do this job, productivity declined. The stuffer is the key man in the manufacturing operation; while meat may be ground and chopped in advance, it cannot be stuffed in advance. Down time at the stuffer is time lost forever.

Use of the new system narrows stuffer down time to the interval needed to prepare the machine and dump in the load.

When material is brought to the stuffer in a sausage truck the heavy unit must be jockeyed into the best position for unloading and, when the floor is uneven, the truck must be blocked so that it will not move.

The Reitz plant has three stuffers and a Griffith Mincemaster and it uses six stainless steel buckets to service these units. Each bucket holds 400 lbs., the capacity of the firm's stuffers.

The meat is ground in a separate boning and grinding room and then is moved in truck lots to the batch mixing station. After it is weighed in stainless steel pans the meat moves on a roller conveyor to the silent cutter. Emulsified meat is dumped from the cutter into one of the stainless steel buckets which rests on a low dolly. The latter is equipped with a brake for holding it in position during loading and a waist-high handle by which the unit can be pushed without stooping.

From the silent cutter the meat is moved to the emulsifying mill. An overhead I-beam carrying a 1-ton electric hoist runs above the mill. (An oversized hoist is used for a quick lift and long life.) The throat of the Mincemaster is equipped with a special hopper that is slightly larger than the bottom of the stainless steel bucket. A rigid spreader is suspended from the hoisting block and its end hooks are



**UPPER LEFT:** Holding the elevated bucket by its side handle, the operator regulates the flow of material into the emulsifying mill with the slideaway plate. Material from the mill is discharging into another bucket. **ABOVE:** Waist-high handle and brake on dolly make it possible to spot bucket exactly to receive meat from the cutter. Note roller conveyor carrying meat to the cutter. **BELOW:** Bucket is aligned over open stuffer and contents dumped by opening bottom plate.



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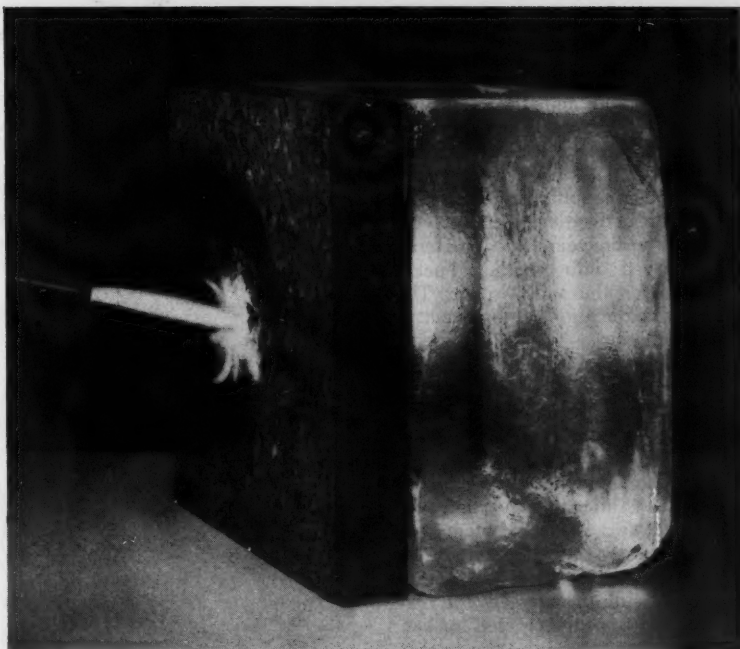
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attached to the ears of the bucket.

The bucket is lifted rapidly to the proper height, spotted over the hopper of the mill and the slideaway plate on the bottom is opened. The operator can see the level of the material in the mill hopper and controls the degree of opening for the proper rate of feeding.

The extra fine emulsified material is discharged into another bucket placed under the mill's spout. The mill will handle the 400-lb. batch in about a minute.

The bucket load of emulsified product is moved on the dolly to the stuffing station. The I-beam track extends from the mill to the stuffing stations, allowing the use of one hoist to serve the mill and three stuffers. The bucket is lifted into position over the open stuffer and its contents are dumped directly into the stuffer. The actual transfer is made in the fraction of a minute that it takes the material to flow from the tapered bucket.

A handle on the side of the bucket is used by the operator to steady it as he opens the slideaway plate.

The buckets are easy to keep clean. When the bottom is open the unit can be flushed clean with hot water between batches. The buckets are sanitized with a suitable detergent every day.

The buckets, dollies and overhead track were furnished by Phil Hantover, Inc., Kansas City, Mo.

### Idaho Requires Inspection Of All Custom-Killed Meat

Idaho slaughterhouse operators can't process meat for farmers without inspection by state meat inspectors before and after slaughter, Attorney General Graydon W. Smith has ruled.

The opinion was requested by Charles H. Creason, Minidoka County prosecuting attorney, who had asked whether an animal owned by a farmer could be killed and processed in a slaughterhouse for consumption by the farmer, without state inspection.

The state department of agriculture is responsible for the regulation of slaughtering and processing of all meat and meat products for human consumption, the attorney general replied. The law requiring ante and post mortem inspection makes no distinction between products to be sold on the open market and products to be used by the owner of the meat animal, he said.

One exception to the law allows livestock owners to slaughter animals "on their own premises for their own consumption or the consumption and use of their immediate families."

## New Rapid and Simple Test of Fat Stability

A new technique for determining both the stability of a fat and the food containing the fat has been announced by Eastman Chemical Products, Inc., Kingsport, Tenn. The technique materially reduces the duration of the test and the demands on the tester's time—the latter because the operator is free to do other work once



LOWERING bomb into the hot water bath.

the new test has been set up. A competent technician can perform the test since it calls for a lesser degree of scientific knowledge than is required for other methods.

The new method was described at the recent meeting of the American

Oil Chemists Society and the testing equipment was exhibited at the American Meat Institute convention.

The test is a modification of the standard ASTM oxygen bomb method by which gasoline stability is checked.

The method involves placing the fat, oil or finished feed under oxygen at 50 to 100 psi., raising the temperature to 212° F. and recording the time required for a significant pressure drop to occur. The test is carried out in a glass liner contained in a chromium nickel alloy steel bomb which is immersed in a boiling water bath.

The combination of pure oxygen, high pressure and elevated temperature accelerates the oxidative deterioration of the fat being tested. The end-point of the test is arbitrarily set as the mid-point of the first hour in which a pressure drop of at least 2 psi. occurs, and which is followed by an equal or greater pressure drop during the next hour. The time required to bring about this pressure drop is the stability rating of the fat being tested.

Since this fact is recorded by instrument, the technician, once he starts the test, has only to check the recording periodically. Even if the test time should run beyond the test point, no harm is done.

Statistical comparison of the active oxygen method and the Schall Oven Test with the oxygen bomb method shows the last-named to be most precise, Eastman scientists claim.

### Toronto May Try Electric Tongs for Hog Slaughter

Two months' experimental use of electric tongs for hog slaughtering in the Toronto civic abattoir was recommended recently by the Toronto board of health. The board of control will be asked for \$200 to buy tongs of a type said to have been used in England for more than 20 years.

The board of health also voted to send a telegram to the Canadian ministers of justice and agriculture, pressing for immediate action on federal humane slaughter legislation.

### U.I. Offers Short Course On Food Plant Sanitation

A short course on food plant sanitation will be held at the University of Illinois February 3-8, 1958, Prof. Richard Marsh has announced.

He said the course will consist of practical instruction in basic science

and specific techniques needed in an effective food plant sanitation program. Headquarters will be in the Illini Union. Field trips are planned to Davies Packing Co., Danville, Ill., and to dairies, restaurants and hospitals which are located in the Champaign-Urbana area.

Other details may be obtained from Hugh Davison, conference supervisor, 116-C, Champaign, Ill.

### Farm Bureau Plans Meat Promotion at Local Levels

A detailed plan for meat promotion programs on state and county levels has been sent by the American Farm Bureau Federation to state farm bureau presidents for consideration.

It urges utilization of state farm bureau livestock advisory committees, separate farm bureau promotion committees, or industry-wide committees including representatives of livestock commodity groups and related industry and educational interests.

TABLE 1—ANTE MORTEM AND POST MORTEM INSPECTION OF ANIMALS, FISCAL YEAR 1957

Kind of Animal	Ante Mortem		Inspection		Total	Post Mortem Inspection		Total
	Passed	Suspected <sup>1</sup>	Condemned			Passed	Condemned	
Cattle	20,049,361	93,243	2,342		20,144,946	20,062,879	79,316	20,142,195
Calves	7,764,028	4,457	947		7,769,432	7,732,284	36,120	7,768,404
Sheep	13,913,473	4,500	805		13,918,778	13,855,245	62,630	13,917,875
Goats	115,605	1	6		115,612	114,544	1,062	115,606
Swine	62,176,207	62,706	1,354		62,240,267	62,123,703	114,816	62,238,519
Horses <sup>2</sup>	162,413	63	30		162,506	161,730	735	162,465
Total	104,181,087	164,970	5,484		104,351,541	104,050,385	294,679	104,345,064

<sup>1</sup>"Suspected" is used to designate animals suspected of being affected with diseases or conditions that may cause condemnation in whole or part on special post mortem inspection.

<sup>2</sup>Horses are slaughtered and their meat handled and prepared in establishments separate and apart from those in which cattle, calves, sheep, goats, and swine are slaughtered and their meat handled and prepared.

<sup>3</sup>Includes 771 previously suspected animals that died in pens.

**T**HE Meat Inspection Division of the USDA's Agricultural Marketing Service at the close of the government fiscal year on June 30, 1957, rounded out its fifty-first year of continuous service to the American meat industry. In its report on last fiscal year's activities, MID indicated that 1,295 establishments in 516 cities and towns were under federal inspection, of which 507 were slaughterhouses and 737 were engaged in meat processing. This was 28 slaughtering and 96 processing plants more than at the close of fiscal 1955.

The seven laboratories maintained by the division examined 42,270 samples of meat and meat food products and ingredients and substances used in their preparation.

Animal foods inspection was conducted in 20 plants located in 19

## More Meat, Plants, Building and Packaging in MID's Year

cities. Production of certified canned food or canned or fresh frozen food component amounted to 420,811,305 lbs. in fiscal 1957.

Approval was given 35,775 new labels and sketches for proposed labels at inspected establishments and for the use of 926 labels for meat and meat food products intended for importation. Because they did not comply with labeling requirements, approval was withheld from 2,167 labels and sketches.

Drawings and specifications were reviewed for 1,034 projects for new or remodeled structures to determine whether the construction and facilities complied with the requirements for slaughtering and meat processing establishments operating under federal meat inspection. Because they did not meet the requirements, 222 projects were unapproved. The 812 approved projects represent approximately \$38,000,000 worth of construction, according to the Meat Inspection Division report.

Investigations of alleged violations of the Meat Inspection Act and regulations were being made continuously. Such violations consisted principally of the unauthorized movement interstate of nonfederally inspected meat or product.

Results of ante mortem and post mortem inspection are given in Table 1. Meat and meat food products prepared and processed under inspection for the fiscal year are shown in Table 2. This is a record only of inspection performed and not of the quantity prepared. Canning operations are shown in Table 3.

Imports of meat and meat products passed for entry totaled 361,569,278 lbs. for the year. Of this amount, imports from Canada led the list with 113,590,009 lbs. and Argentina came second with 91,749,213 lbs. Other large shippers of meat to the

TABLE 2. MEAT AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER SUPERVISION, FISCAL YEAR 1957

Product	Pounds
Placed in cure:	
Beef	162,947,561
Pork	3,491,198,212
Other	1,448,976
Smoked and/or dried:	
Beef	60,477,140
Pork	2,515,708,150
Cooked meat:	
Beef	87,704,570
Pork	313,338,117
Other	3,222,100
Sausage:	
Fresh finished	237,681,156
To be dried or semi-dried	142,618,818
Frankfurters, wieners	683,400,066
Other	624,879,627
Loaf, head cheese, chili con carne	207,542,681
Steaks, chops, roasts	652,392,315
Meat extract	2,243,487
Sliced bacon	980,138,167
Sliced other	201,118,703
Hamburger	221,002,086
Miscellaneous meat products	90,078,532
Lard:	
Rendered	2,050,769,793
Refined	1,636,909,738
Oil stock	84,666,897
Edible tallow	242,139,935
Rendered pork fat:	
Rendered	102,927,338
Refined	51,878,562
Compound containing animal fat	688,300,591
Oleomargarine containing animal fat	76,049,278
Canned products	2,167,721,582
Horse meat products:	
Cured	7,072,007
Chopped	15,577,732
Canned horse meat	20,707,345
Total	17,804,070,049

<sup>1</sup>This figure represents inspection pounds. Some of the products may have been inspected and recorded more than once on account of their having been subjected to more than one processing treatment, such as curing first and then canning.

TABLE 3. MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION, FISCAL YEAR 1957

Product	Quantity (pounds)	8 pounds or over (pounds)	Under 8 pounds (pounds)
Luncheon meat	298,619,409	159,674,725	138,944,684
Canned hams (whole or fractional)	231,478,676	225,037,255	6,441,421
Beef hash	79,973,811	8,783,874	76,189,937
Chili con carne	142,642,522	8,020,383	134,622,139
Viennas	62,619,194	1,953,551	60,665,643
Frankfurters or wieners in brine or sauce	3,965,517	41,380	3,924,137
Deviled ham	9,331,626		9,331,626
Other potted and deviled meat food products	32,176,905	18,368	32,158,537
Tamales	33,937,597	2,103,804	31,833,793
Sliced dried beef	4,135,494	237,471	3,898,023
Chopped beef	17,950,549	101,826	17,848,723
Meat stew (all types)	102,982,131	1,225,116	101,757,015
Spaghetti meat products (all types)	103,259,673	2,280,280	100,969,443
Tongue (not pickled)	2,852,983	303,277	2,549,706
Vinegar pickled products	27,637,007	10,711,744	16,925,263
Sausage	13,442,387	28,727	13,413,660
Hamburger, roasted or corned beef, meat and gravy	31,268,578	1,770,009	29,498,569
Soups	541,844,997	18,915,648	522,929,349
Sausage in oil	7,809,618	4,088,902	3,720,716
Tripe	4,782,228	39,813	4,742,415
Brains	2,684,734	88,770	2,595,964
Canned loins and picnics	30,902,041	29,050,758	1,851,283
All other products containing:			
20% or more meat and/or meat byproducts	87,082,519	6,587,992	80,504,527
Less than 20%	235,595,301	8,810,527	226,784,774
Canned horse meat	20,707,345	561,320	20,146,025
Total	2,129,702,842	485,945,465	1,643,757,377

<sup>1</sup>Canned product less product for Department of Defense.

United States were: Netherlands, 37,119,792 lbs.; Poland, 29,739,658 lbs., and Denmark, 27,758,974 lbs.

MID certified for export, 857,558,056 lbs. of meat products, 9,720,399 lbs. of horse meat, 109,254,892 lbs. of inedible products and 17,690,499 lbs. of casings.

Examinations for condition and specification conformance of meat and meat products for government agencies included 204,147,563 lbs. for the Army and 225,818,931 lbs. for the Navy. Interstate farm and retail shipments totaled 10,883,282 lbs.

Numbers of animals condemned ante mortem for various diseases were: cattle, 2,342; calves, 947; sheep, 805; and swine, 1,354. Numbers of carcasses condemned on post mortem examination were: cattle, 79,316; calves, 36,120; sheep and lambs, 62,630; and swine, 114,816.

### Animal Foods Production

Canned food and canned or fresh frozen food component for dogs, cats and like animals, prepared under government inspection and certification in October totaled 42,822,809 lbs. compared with 36,605,949 lbs. for the month before and 38,568,992 lbs. produced in October last year.

### Zeigler's Plant at Selma

[Continued from page 20]  
is done by company mechanics in a garage near the plant.

Increased refrigeration require-

spectacular billboards, signs taking up the entire side of community buses, colored newspaper spreads and demonstrator crews. Spot ads are used on TV during news and sports



IN SOUSE operation employs at rear is lining baskets; worker at left is stuffing in casings.

ments for the plant were met by installation in the engine room of a high speed Frick compressor running at 900 rpm. and an 85-ton Recold down-draft dry coil condenser.

In advertising the firm employs

reviews in addition to nationally known half-hour programs. In a successful televised contest which ran for four months, prizes were given to women's clubs which competed in saving labels from Zeigler products.

The ham that's  
already  
baked

... for full, mellow  
flavor and aroma!

Morrell

E-Z-CUT  
HAM

BY JOHN MORRELL & CO., OTTUMWA, IOWA • SIOUX FALLS, SOUTH DAKOTA  
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Processors of fine quality Ham... Bacon... Sausage... Canned Meats... Pork... Beef... Lamb

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The most complete line available. Over 100 sizes, 10 different shapes. All in Cast Aluminum—some in Stainless Steel. Ask for booklet "The Modern Method", listing all and containing valuable ham boiling hints.

HAM BOILER CORPORATION

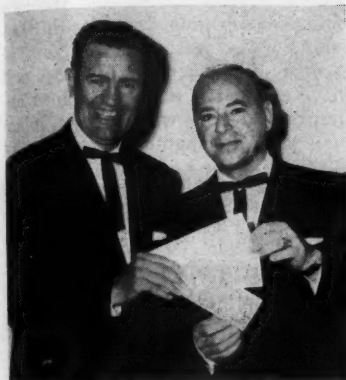
OFFICE AND FACTORY, PORT CHESTER, N. Y.

it's no magic

You can't rely on witches' brews and magic hats for sales. Your ad in the PROVISIONER pays off in response and sales!



# The Meat Trail...



CHECKS REPRESENTING three Arthur Davis Memorial Scholarship Awards of \$250 each are presented to Harry Rudnick (right), secretary-treasurer of National Association of Hotel & Restaurant Meat Purveyors, by Peter Petersen, president of Petersen-Owens, Inc., New York City, and chairman of awards committee. Checks will be forwarded to three deserving students in hotel and restaurant fields. The students, who were recommended by their schools, are: Stanley M. Pelcher, jr., The Culinary Institute of America, Inc., New Haven, Conn.; James Robert Lew, School of Hotel Administration, Cornell University, Ithaca, N. Y., and John Edward Murphy, hotel and restaurant department, City College of San Francisco.

## Dampsy Succeeds Willis as Canada Packers Ad Manager

The promotion of J. V. DAMPSY to general advertising manager of Canada Packers, Ltd., Toronto, has been announced by G. H. DICKSON, director of marketing. He succeeds J. S. WILLIS, who retired after 38 years with the company.

Dampsy has been serving as assistant general advertising manager since joining the company several months ago. He previously was advertising and sales promotion manager of Canadian Pittsburgh Industries, Ltd.

Willis joined the company as a hog shackler in 1920 and rose quickly in the firm. He served as manager of the branch house department, the canned goods department, advertising, public relations and education departments and the personnel department before becoming general advertising manager in 1948.

Top officials of the company paid tribute to Willis at a recent testimonial dinner in his honor. Speakers included W. F. McLEAN, president; W. W. LASBY, Toronto plant manager, and N. J. McLEAN and G. A. SCHELL, both vice presidents.

## Seeger Plant in Alabama Is No. 7 for Lorenz Neuhoff

Acquisition of Seeger Packing Co., Montgomery, Ala., has been announced by LORENZ NEUHOFF, JR., president of Frosty Morn Meats, Inc., Clarksville, Tenn. The name of the newly-acquired plant will be changed to Frosty Morn of Alabama. It will be the seventh plant operated by Neuhoff in the Southeast and the fourth to bear the Frosty Morn name.



L. NEUHOFF

FLETCHER CHILDS, who has been sales manager of the Frosty Morn plant in Clarksville since 1946, has been promoted to manager of the new Montgomery plant. Succeeding Childs as sales manager at Clarksville will be NOEL L. GLOVER, previously plant manager and director of sales for Oscar Mayer & Co. in Atlanta, Ga.

Both men are industry veterans. Childs began in 1934 as a salesman for David Davies, Inc., Columbus, O. He remained with that company until the beginning of World War II when he enlisted in the Army as a private. He was discharged as a lieutenant colonel in 1946 and became sales manager for the newly-organized Tennessee Packers, Inc., in Clarksville, later renamed Frosty Morn Meats.

Glover, a native of Union City, Tenn., joined Oscar Mayer & Co. in 1939. He held various sales positions with Oscar Mayer in Tennessee and

Wisconsin before becoming plant manager and director of sales at Atlanta. Before his Oscar Mayer affiliation, he served in the sales departments of Armour and Company and the former Reynolds Packing Co. of Union City. The latter became Reelfoot Packing Co. under Neuhoff's ownership.

Neuhoff also operates plants in Bristol and Salem, Va., under the name of Valleydale Packers, Inc. Another Frosty Morn plant is situated in Montgomery, and one is located in Kinston, North Carolina.

## Weiland Buys Control of Waldock Packing, Sandusky

Weiland Packing Co., Phoenixville, Pa., has purchased a controlling interest in The Waldock Packing Co., Sandusky, O., CARL H. WEILAND, president of the Phoenixville firm, announced. FRANKLIN L. WEILAND, who is secretary-treasurer and general manager of Weiland Packing Co., also will serve as president and chief executive officer of the new Sandusky organization.

WILLIAM L. WALDOCK, formerly vice president and secretary of Waldock Packing Co., has been named chairman of the board of the new organization, and his son, WILLIAM H., who has been serving as general manager, was elected vice president.

The Waldock plant, which operates under MID inspection, slaughters hogs and cattle and manufactures sausage and smoked meat. Approximately 120 persons are employed. The Weiland plant kills hogs and manufactures sausage, employing about 250 workers. It operates under state inspection.

High quality livestock is abundant in the Waldock plant area, Carl Wei-



THE 100TH MEMBER of the Texas Independent Meat Packers Association is Cash Bros. Packing Co. of Dallas. Three Cash brothers, Gifford, Austin and Leon, are shown (l. to r.) outside plant they have operated since August of 1954. Each has spent his entire career in the meat industry. TEX-IMPA goal is 150 members by convention time—August 15 and 16, 1958, at the Shamrock Hilton Hotel in Houston. The association also has 39 associate members.

land pointed out. "This availability of livestock and the very adequate slaughtering and processing facilities of the plant provide an opportunity for expanded marketing both in Ohio and the eastern states," he said.

### NIMPA Accounting Meeting

The first meeting of the midwestern division of the NIMPA Accounting Conference has been scheduled for Saturday, December 14, at the Hotel President, Kansas City, Mo. JOSEPH SKRAM of Seitz Packing Co., Inc., St. Joseph, Mo., and E. R. GANTER of Heil Packing Co., St. Louis, are directors of the division.

## PLANTS

A former bottling plant in New Britain, Conn., has been converted into a modern, federally-inspected meat processing plant by The Hartford Provision Co., formerly located in Hartford, Conn. The 25,000-sq.-ft. plant, which has been completely renovated and redesigned inside, was exhibited to dealers at the end of the first week of operations. An open house for the public will be held at a later date. The company, which is headed by LOUIS LOTSTEIN, president, and JACK LOTSTEIN, secretary, employs 50 persons and expects to in-

crease that number to 100 as business is expanded in Connecticut, Massachusetts, New York and other states. The Lotsteins said they hope to expand to ship to points all over the world. Products, sold under the "Capitol Brand" label, include sliced bacon, smoked hams, franks, a variety of other sausage items and chickens, turkeys and capons.

Plans for expansion and modernization of the Armour and Company meat packing plant in North Portland, Ore., have been announced by E. L. BONNER, general manager. Among improvements will be a new structure to house modern refrigerated rooms for beef, lamb and veal; increased dressing capacity for lambs and calves, and new blast and storage freezers. Other modernization will include new pork and beef cutting and boning facilities, a new lard refining installation and a modern central pack room to speed shipping. The North Portland plant, acquired by Armour in 1941, was expanded in 1945 and again in 1948.

Scottsbluff Packing Co. will build a \$400,000 federally-inspected slaughtering plant on ground adjacent to the Scottsbluff Rendering Co. plant in Scottsbluff, Neb., RICHARD L. COREY, head of the newly-organized

packing company, announced. He said that some debentures remain to be sold before construction begins. Corey also announced that the new firm is completing details with SAMUEL S. COHEN for the purchase of Scottsbluff Rendering Co. Cohen will have an interest in the combined enterprise. The new 135x85-ft. plant will have a slaughtering capacity of 20 to 50 cattle and about 125 lambs an hour, Corey said. An on-the-rail beef dressing system will be installed in the plant.

B, G & V Rendering Co., Mayfield, Ky., has been incorporated to engage in animal rendering, with authorized capitalization of \$50,000. Incorporators are JERRY M. BERRY and CLATTON GRAY, both of Mayfield, and ALANSON VIVRETTE, Jonesboro, Ark.

A new beef killing plant has been put into operation by National Foods, Inc., at Norfolk, Neb. The plant was designed by architect JOHN G. TROY of Omaha.

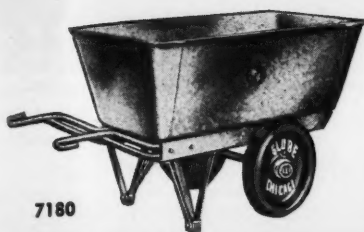
A plant expansion and remodeling program is being undertaken at Weaver Rendering Co., Belleville, Kans. A. F. and BESSIE WEAVER are partners in the concern.

Schuman Provision Co., Columbus, O., held an open house for custom-



MEMBERS OF the provisions committee of the American Meat Institute are shown at recent meeting in Madison, Wis. Chairman of the committee is John R. Jones of Geo. A. Hormel & Co. Dale Kilpatrick of The Rath Packing Co. is vice chairman. En route to Madison, the committee visited the Jones Dairy Farm at Ft. Atkinson, Wis., and was shown through the plant by Edward C. Jones and Milo Jones of that company. The group also visited the School of Agriculture at the University of Wisconsin and received reports from several members of the university's staff concerning research relating to various aspects of the hog and pork business. In front row (seated, l. to r.) are: Oscar Emge, president, Emge Packing Co., Inc.; Robert C. Munneke, president, The P. Brennan Co.; Emmett Stead, vice president, Kingan Inc., division of Hygrade Food Products Corp.; Edward C. Jones, general manager and secretary, Jones Dairy Farm; John L. Crowley, senior vice president, The Cudahy Packing Co.; Frank McCarthy, vice president, John Morrell & Co.; Harry Mulberry, provisions department, Swift & Company; Herbert Slatery, jr., vice president, East Tennessee Packing Co., and Oscar G. Mayer, chairman of the board, Oscar Mayer & Co. Standing (l. to r.) are: George M. Lewis, vice president, American Meat Institute; John R. Jones, vice president, Geo. A.

Hormel & Co.; Virgil E. Franz, head, provisions department, Swift & Company; Arval Erikson, economist, Oscar Mayer & Co.; R. Fletcher Childs, head, provisions department, Frosty Morn Meats, Inc.; Robert M. Dall, general manager, pork division, Armour and Company; Robert W. Sander, vice president, The E. Kahn's Sons Co.; James J. Conmey, provisions manager, Tobin Packing Co., Inc.; Dale A. Kilpatrick, vice president, The Rath Packing Co.; John Gronck, provisions manager, Krey Packing Co.; Ruben J. Gunderson, vice president, Kingan Inc.; Donald B. Bice, plant manager, C. A. Durr Packing Co., Inc.; T. G. Leiss, vice president, Tobin Packing Co., Inc.; Harold A. Morgenstern, provisions manager, The H. H. Meyer Packing Co.; John Heid, head, provisions department, Stark, Wetzel & Co., Inc.; John Bradley, executive vice president, Agar Packing Co., Inc.; Carl Neuer, vice president, Maurer-Neuer, Inc.; Oscar G. Mayer, jr., president, Oscar Mayer & Co.; Del C. Corbier, head, provisions department, Hunter Packing Co.; Cooney Elpers, vice president, Emge Packing Co., Inc.; Allan C. Mayer, vice president, Oscar Mayer & Co.; Clarence M. Fose, vice president, Oscar Mayer & Co.; I. Widmeier, head, pork department, The Cudahy Packing Co., and Gottfried O. Mayer, vice president, Oscar Mayer. Group met at Oscar Mayer plant.



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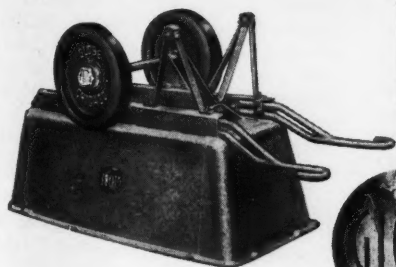


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ATLANTA, GEORGIA

*Company*

ers November 17 at the firm's newly-remodeled plant. Officers of the 33-year-old company are: FRED SCHUMAN, president; FRED C. THIERGARTNER, vice president, and TRACY PETERS, secretary.

## **JOBS**

The stock interests of RAY A. PETERS in Peters Sausage Co., Detroit and Ann Arbor, Mich., have been sold to his brother, J. HAROLD, who has taken over as president. The new president also will continue as head of production and manufacturing, a post he has held for more than 30 years. Other new officers are LUCILLE SHORTLE, one of the few women purchasing agents in meat processing plants, who was elected vice president, and NELL D. PETERS, treasurer. ROBERT W. PETZ, who has served in sales since 1947, was named sales manager. The company was founded 60 years ago by JOHN PETERS, father of Ray and Harold.

FRANK BOBO has been named sales promotion manager of Roegelein Provision Co., San Antonio, Tex., WILLIAM ROEGELEIN, president, announced. The new position of sales promotion manager has been created in order to offer additional services to the retail trade, he said. Bobo has been active in meat merchandising and the retail grocery business for 29 years. He has been with Roegelein Provision Co. since 1946.



**FRANK BOBO**

ROBERT ACKER has been named plant supervisor of Tom Sawyer Meat Products, Inc., Minneapolis, WILLIAM T. JOHNSON, president, announced. Acker, who has been identified with the sausage manufacturing industry for the past 20 years, will have charge of all Tom Sawyer production.

## **TRAILMARKS**

JOHN W. COVERDALE, public relations director of the agriculture bureau of The Rath Packing Co. Waterloo, Ia., has been re-elected to another term as president of the Iowa Good Roads Association.

The portrait of F. E. MOLLIN, longtime secretary of the American National Cattlemen's Association, will be presented to the Saddle and Sirloin Club of Chicago on December 1. The oil painting of Mollin was done by

JOSEPH ALWORTHY of Chicago, who will take part in the presentation. Mollin retired as secretary in January, 1956, after more than 27 years of service. He was then named treasurer and special consultant, positions he now holds.

John Morrell & Co. opened the Holy Family Hospital building fund campaign in Estherville, Ia., by donating \$30,000 toward construction of the hospital. V. A. GIBBS, a Morrell vice president and general manager of the company's Estherville plant, made the presentation. Observers said it was the largest single donation to any cause in the history of Emmet County.

LOUIS S. STEVENS, a partner in Bloomington Provision Co., Bloomington, Ill., has been elected president of the local Association of Commerce for 1958. He has been serving as vice president of the association.

## **DEATHS**

AUGUST G. ANDERSON, 82, general superintendent of Crocker Packing Co., Joplin, Mo., died of a heart attack last week. He was a veteran of 65 years in the meat packing industry. Anderson started with Geo. A. Hormel & Co., Austin, Minn., at the age of 17. After leaving Hormel, he worked for The Rath Packing Co., Waterloo, Ia.; Interstate Packing Co., Winona, Minn., and Wisconsin Packing Co., Wausau, Wis., before joining Crocker Packing Co. Survivors include HARRY ANDERSON, owner of Wall Packing Co., Sturgis, Mich.

CLARENCE R. KRAMER, 55, sales manager of the institutional meat division of Armour and Company, Chicago, died November 18 in Miami Beach where he was vacationing. Surviving are the widow, MARGARET, and two sons, CLARENCE R., JR., and GEORGE T.

HANS C. CHRISTENSEN, 77, retired Chicago architect who specialized in designing meat packing plants, has passed away. Among structures he designed are the original Reliable Packing Co. plant and the H. Graver Co. plant in Chicago and the old Hammond Packing Co. plant in Hammond, Ind. Christensen retired last May after 41 years as an architect.

CHARLES H. SONON, 55, chief engineer for Old Smokey Packing Co. Inc., Royaltown, Pa., died recently of a heart attack. He is survived by the widow, BESSIE.

SOL WOLFF, who operated a meat brokerage business in South San Francisco, died recently of a heart attack.

# ALL MEAT . . . output, exports, imports, stocks

## Holiday Dents Meat Output Deeply

The holiday interruption in livestock marketing and slaughter activities cut deeply into meat production last week. Volume for the week at 339,000,000 lbs. represented a drop of about 35,000,000 lbs., or 8 per cent from the previous full week's output of 434,000,000 lbs. Production for the same week last year amounted to 420,000,000 lbs., with no holiday interruption. Slaughter of all livestock was down, with cattle kill off by 43,000 head for the week and 35,000 head smaller than last year. Hog slaughter settled by about 110,000 head from the number butchered in the previous week and was about 98,000 head smaller than a year earlier. Estimated slaughter and meat production by classes appear below as follows:

BEEF			PORK (Excl. lard)		
Week Ended	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Nov. 16, 1957	355	197.7	1,295	173.5	
Nov. 9, 1957	398	217.7	1,405	186.7	
Nov. 17, 1956	390	203.8	1,393	183.8	

VEAL			LAMB AND MUTTON			TOTAL MEAT PROD. Mil. lbs.
Week Ended	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.		
Nov. 16, 1957	145	17.3	225	10.1	399	
Nov. 9, 1957	148	17.8	262	11.8	434	
Nov. 17, 1956	181	21.8	229	10.5	420	

1950-57 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.  
1950-57 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)					
CATTLE			HOGS		
Week Ended	Live	Dressed	Live	Dressed	
Nov. 16, 1957	995	557	235	134	
Nov. 9, 1957	985	547	234	133	
Nov. 17, 1956	981	523	234	132	

CALVES			SHEEP AND LAMBS			LARD PROD. Per cwt.	Mil. lbs.
Week Ended	Live	Dressed	Live	Dressed			
Nov. 16, 1957	215	119	96	45	—	38.8	
Nov. 9, 1957	215	120	96	45	—	42.0	
Nov. 17, 1956	219	120	96	46	14.3	46.7	

## CHICAGO LARD STOCKS

Lard inventories in Chicago on November 14 totaled 11,347,331 lbs., according to the Chicago Board of Trade. This volume compared with 15,014,219 lbs. in storage on October 31 and 33,839,628 lbs. on November 14 last year.

Lard stocks by classes (in pounds) appear in the table below:

	Nov. 14 1957	Oct. 31 1957	Nov. 14 1956
P.S. Lard (a) . . .	2,948,335	3,081,302	3,281,400
P.S. Lard (b) . . .	4,130,078	6,730,754	21,990,353
Dry Rendered			
Lard (a) . . .	1,559,954	2,200,766	.....
Dry Rendered			
Lard (b) . . .	436,964	475,997	6,715,885
Other Lard . . .	2,272,000	2,525,400	1,861,900
TOTAL LARD . . .	11,347,331	15,014,219	33,849,628

(a) Made since Oct. 1, 1957.

(b) Made previous to Oct. 1, 1957.

## Meat Index In Sharp Hike

Meats led the list of consumer commodities which rose in price during the week ended November 12, according to the Bureau of Labor Statistics. The wholesale price index on meats for the period rose to 93.2

from 90.1 for the previous week. The average primary market price index rose to 117.8 from 117.5 for the week before. The same indexes for the corresponding week last year were 80.6 and 115.6 per cent, respectively. Current indexes were calculated on the basis of the 1947-49 average of 100 per cent.

## CANADIAN SLAUGHTER

Inspected slaughter of livestock in Canada for October, 1957-56 compared, as reported by the Canadian Department of Agriculture:

	Oct. 1957	Oct. 1956
Cattle	162,983	162,983
Calves	67,290	69,883
Hogs	393,530	414,594
Sheep	80,518	97,761

Average dressed weights of livestock slaughtered in October, 1957-56 were as follows:

	Oct. 1957	Oct. 1956
Cattle	498.0 lbs.	479.4 lbs.
Calves	151.6 lbs.	142.9 lbs.
Hogs	162.1 lbs.	162.4 lbs.
Sheep	43.2 lbs.	42.0 lbs.

## MEAT EXPORTS-IMPORTS

Exports of meat products from the United States in August were down from volume shipped out in the same month of last year. Imports were up, mostly of beef, while those of pork were down from last year.

Exports of fresh or frozen and processed beef and veal were about half of volume last year, but those of pork averaged about the same as last year. The outward movement of lard fell to 24,347,359 lbs. from August 1956 exports of 40,892,867 lbs. Exports of inedible tallow at 79,276,599 lbs. compared with 118,575,312 lbs. in August 1956.

On the import side, inshipments of fresh beef at 23,221,060 lbs. were up many fold from 2,738,083 lbs. a year earlier. Imports of canned and cooked hams and shoulders at 4,764,576 lbs. were down about 53 per cent from last year. The USDA report on exports and imports of meat products is as follows:

Commodity	Aug. 1957	Aug. 1956
EXPORTS (Domestic)—	Pounds	Pounds
Beef and veal—		
Fresh or frozen		
(except canned) . . . . .	628,884	616,720
Pickled or cured		
(except canned) . . . . .	1,015,122	2,227,541
Pork—		
Fresh or frozen		
(except canned) . . . . .	448,944	548,958
Hams and shoulders		
cured or cooked . . . . .	1,306,201	870,502
Bacon . . . . .	217,465	121,736
Other pork, pickled, salted or otherwise cured . . . . .	2,110,379	2,623,838
Sausage, bologna & frankfurters (except canned) . . . . .	192,215	191,008
Other meats, except canned . . . . .	8,304,302	7,638,864
Canned meats—		
Beef and veal . . . . .	130,431	179,130
Sausage, bologna and frankfurters . . . . .	614,075	209,831
Hams and shoulders . . . . .	70,866	71,096
Other pork, canned . . . . .	314,704	262,646
Other meats and meat products, canned . . . . .	241,788	100,381
Lamb and mutton (except canned) . . . . .	109,222	9,953
Lard (includes rendered pork fat) . . . . .	24,347,359	40,892,867
Tallow, edible . . . . .	357,424	1,207,094
Tallow, inedible . . . . .	79,276,599	118,575,312
Inedible animal oils, n.e.c. . . . .	157,423	248,118
Inedible animal greases and fats, n.e.c. . . . .	7,596,841	6,546,413
IMPORTS—		
Beef, fresh or frozen . . . . .	23,221,060	2,738,083
Veal, fresh or frozen . . . . .	45,096	1,000
Beef and veal, pickled or cured . . . . .	601,784	1,193,936
Canned beef (includes corned beef) . . . . .	6,862,481	11,258,735
Pork, fresh or chilled or frozen . . . . .	1,424,200	2,983,791
Hams, shoulders, bacon and other pork <sup>1</sup> . . . . .	172,778	395,999
Canned cooked hams and shoulders . . . . .	4,764,576	7,333,511
Other pork, prepared or preserved <sup>2</sup> . . . . .	678,523	690,508
Meats, fresh, chilled, frozen, n.e.s. . . . .	587,363	317,436
Meats, canned, prep. or pres. n.e.s. . . . .	1,606,359	552,262
Lamb, mutton and goat meat . . . . .	247,217	48,731
Tallow, inedible . . . . .	658,910	.....
Tallow, edible . . . . .	.....	.....

<sup>1</sup>Includes shortenings (chief weight animal fat).  
<sup>2</sup>Not cooked, boned or canned or made into sausage.

<sup>3</sup>Includes pork sausage.

Compiled from official records, Bureau of the Census.

# PROCESSED MEATS . . . SUPPLIES

## October Rise in Meat Stocks Smaller Than Last Year, Average for Month

**A**CCUMULATION of meats in cold storage began for the season in October, with the large-volume items leading the way, while stocks of some meats in cold storage at the close of the month were down from a month earlier, a U. S. Department of Agriculture report indicated. To-

2,000,000 lbs. since the close of September, about 42,000,000 lbs. smaller than a year earlier and 45,000,000 lbs. below average for the date.

Pork holdings increased by about 4,000,000 lbs. during the month to 138,145,000 lbs. from 134,085,000 lbs. at the close of September, but

siderably smaller than last year's closing October volume of 14,092,000 lbs. and the average of 14,784,000 lbs. Lamb stocks declined and were smaller than on all other dates and below average. Stocks of canned meats were also down, but larger than last year and sharply higher than the average.

### AMI PROVISION STOCKS

Pork stocks as reported to the American Meat Institute, totaled 95,600,000 lbs., on Nov. 16. This volume was 29 per cent below the 134,000,000 lbs. in stock a year earlier.

Stocks of lard and rendered pork fat at 35,300,000 lbs., compared with 39,600,000 lbs. in stock on about the same date a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks before and a year earlier.

	Nov. 16 stocks in percentages of inventories on	Nov. 2	Nov. 17
<b>HAMS:</b>	1957	1956	
Cured, S.P.-D.C.	98	68	
Frozen for cure, S.P.-D.C.	99	62	
Total hams	98	65	
<b>PICNICS:</b>			
Cured, S.P.-D.C.	100	46	
Frozen for cure, S.P.-D.C.	133	48	
Total picnics	113	48	
<b>BELLIES:</b>			
Cured, D.S.	103	81	
Frozen for cure, D.S.	103	81	
Cured, S.P.-D.C.	103	81	
Frozen for cure, S.P.-D.C.	132	63	
<b>OTHER CURED MEATS:</b>			
Cured and in cure	97	77	
Frozen for cure	103	73	
Total other	99	76	
<b>FAT BACKS:</b>			
Cured, D.S.	106	60	
<b>FRESH FROZEN:</b>			
Loins, spareribs, neckbones, trimmings, other—Total	99	88	
TOT. ALL PORK MEATS	103	71	
<b>LARD &amp; R.P.F.</b>	89	57	

### U. S. COLD STORAGE MEAT STOCKS, OCTOBER 31, 1957

	Oct. 31 1957	Sept. 30 1957	Oct. 31 1956	5-Yr. av. 1952-56
	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.
Beef, frozen	94,224	91,383	142,922	145,066
Beef, in cure and cured	12,713	13,432	6,012	7,134
Total beef	106,937	104,815	148,934	152,200
Pork, frozen:				
Picnics	4,054	3,020	...	...
Hams	26,357	21,164	...	...
Bellies	13,632	9,837	...	...
Other	42,819	47,384	...	...
Total frozen pork	86,862	81,405	101,211	116,746
Pork, in cure and cured:				
Bellies, D.S.	6,074	4,111	...	...
Other D.S. pork	5,437	6,352	...	...
Other pork cuts	39,772	42,217	...	...
Total cure pork	51,283	52,680	66,744	87,842
Total all pork	138,145	134,085	167,955	204,588
Veal, in freezer	10,845	8,769	14,092	14,784
Lamb and mutton in freezer	5,669	5,745	11,203	11,055
Canned meats in cooler	51,602	52,058	46,238	30,673
Total, all meats	313,198	305,472	388,422	413,300

On October 31, 1957, the government held in cold storage outside of processors' hands 2,125,000 lbs. of beef and 3,170,000 lbs. of pork. \*Not reported separately previous to 1957.

total volume of all meats in cold storage on October 31 was 313,198,000 lbs. This represented a gain of about 8,000,000 lbs. since the close of September, was about 75,000,000 lbs. smaller than the total of all meats in cold storage on October 31, last year, and about 100,000,000 lbs. below the five-year 1952-56 average of 413,300,000 lbs.

Beef inventories of 106,937,000 lbs. at the close of October were up about

were about 30,000,000 lbs. smaller than such stocks were at the close of October last year and about 66,000,000 lbs. below average at the close of October.

The average change in total stocks of other meats was an increase of about 2,000,000 lbs. compared with last year's gain of 1,000,000 lbs. Veal holdings increased by about 2,000,000 lbs. to 10,845,000 lbs. since the close of September, but were con-

### DOMESTIC SAUSAGE

Pork sausage, bulk (1cl lb.)	
In 1-lb. roll	37 @42½
Pork saus., s.c. 1-lb. pk. 51	@58
Franks, s.c., 1-lb. pk. 60½	@65
Franks, skinless,	
1-lb. package	46 @48
Bologna, ring, (bulk)	45 @52
Bologna, art. cas. bulk	37 @39
Bologna, a.c. sliced,	
6-7 oz. pk., doz.	2.90@3.12
Smoked liver, h.b. bulk	47½@58
Smoked liver, a.c. bulk	40½@46
Polish saus. smoked	62 @68
New Eng. lunch spec.	64 @70
New Eng. lunch spec., sliced, 6-7 oz. doz.	4.40@4.80
Olive loaf, bulk	44 @51½
O.L., sliced, 6-7 oz. doz.	3.48@3.60
Blood and tongue, bulk	47½@58
Pepper loaf, bulk	60½@68
P.L., sliced, 6-7 oz. doz.	4.05@4.56
Pickle & pimento loaf	40 @47
P.&P., sliced, 6-7 oz. doz.	3.25@3.36

### DRY SAUSAGE

Cervelat, ch. hog bungs	98@1.00
Thuringer	53@ 55
Farmer	81@ 83
Holsteiner	83@ 85
Salami, B. C.	85@ 87
Salami, Genoa style	99@1.01
Salami, cooked	43@ 45
Pepperoni	82@ 84
Stellian	97@ 97
Goteborg	81@ 83
Mortadella	56@ 58

### SEEDS AND HERBS

(1cl lb.)	Whole	Ground
Caraway seed	19	24
Cominos seed	41	47
Mustard seed,		
fancy	23	
yellow Amer.	17	
Oregano	44	
Coriander,		
Morocco, No. 1	21	25
Marjoram, French	69	74
Sage, Dalmatian,		
No. 1	56	64

### SPICES

(Basis, Chicago, original barrels, bags, bales)	Whole	Ground
Allspice, prime	78	88
Resifted	86	95
Chili, pepper	45	
Chili, powder	52	
Cloves, Zanzibar	67	78
Ginger, Jam., unbl.	92	98
Mace, fancy, Banda	3.50	4.10
West Indies	3.70	
Mustard flour, fancy	37	
No. 1	33	
West India nutmeg	2.70	
Paprika, Amer. No. 1	48	
Paprika, Spanish	67	
Cayenne pepper	62	
Pepper		
Red, No. 1	57	
White	48	52
Black	38	41½

### SAUSAGE CASINGS

(1cl. prices quoted to manufacturers of sausage)	
Beef rounds: (Per set)	
Clear, 29/35 mm.	1.05@1.35
Clear, 35/38 mm.	1.00@1.15
Clear, 35/40 mm.	85@1.10
Clear, 38/40 mm.	90@1.35
Clear, 40/44 mm.	1.30@1.65
Clear, 44 mm./up	1.95@2.50
Not clear, 40 mm./dn.	65@ 75
Not clear, 40 mm./up	75@ 85
Beef weasands: (Each)	
No. 1, 24 in./up	13@ 16
No. 1, 22 in./up	9@ 14
Beef middles: (Per set)	
Ex. wide, 2½ in./up	3.40@3.60
Spec. wide, 2½-2¼ in.	2.55@2.70
Spec. med., 1½-2¼ in.	1.50@1.60
Narrow, 1½ in./dn.	1.00@1.05
Beef bung caps: (Each)	
Clear, 5 in./up	34@ 40
Clear, 4½-5 inch	29@ 32
Clear, 4-4½ inch	19@ 21
Clear, 3½-4 inch	15@ 16
Not clear, 4½ inch/up	18@ 21
Beef bladders, salted: (Each)	
7¼ inch/up, inflated	18
6¾-7¼ inch, inflated	13
5½-6¼ inch, inflated	12@ 13
Pork casings: (Per bank)	
29 mm./down	4.50@4.75
29/32 mm.	4.30@4.65
32/35 mm.	3.15@3.65
35/38 mm.	2.70@3.10
38/44 mm.	2.50@2.75

Hog bungs: (Each)	
Sow, 34 in. cut	57@62
Export, 34 in. cut	48@51
Large prime, 34 in.	37@39
Med. prime, 34 in.	26@27
Small prime	16@22
Middles, cap off	55@60
Hog skips	5@10
Hog runners, green	19@22
Sheep casings: (Per bank)	
of soda	8.20@8.50
24/26 mm.	6.05@6.30
22/24 mm.	4.75@5.25
20/22 mm.	4.10@4.45
18/20 mm.	2.80@3.25
16/18 mm.	1.45@2.30

### CURING MATERIALS

Nitrite of soda, in 400-lb. Cwt.	
dbl., del. or f.o.b. Chgo.	\$11.84
Pure rfd. gran. nitrate	
of soda	5.65
Pure rfd. powdered nitrate	
of soda	8.65
Salt, paper sacked, f.o.b.	
Chgo. gran. carlots, ton.	30.00
Rock salt, ton in 100-lb. bags, f.o.b. whse. Chgo.	28.00
Sugar:	
Raw, 96 basis, f.o.b. N. Y.	6.10
Refined standard cane gran. basis (Chgo.)	8.70
Packers curing sugar, 100 lb. bags, f.o.b. Reserve	
La., less 2%	8.55
Dextrose, (less 10c):	
Cerelose, regular	7.81
Ex-warehouse, Chicago	7.44



# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

November 19, 1957

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Prime, 700/800	42 1/2
Choice, 500/600	39 1/2
Choice, 600/700	39 1/2 @ 40
Choice, 700/800	39
Good, 500/600	36
Good, 600/700	36
Bull	30 1/2 @ 31
Commercial cow	29 1/2
Canner-cutter cow	27 1/2 @ 27 3/4

#### PRIMAL BEEF CUTS

Prime: (Lb.)	
Rounds, all wts.	51 @ 51 1/2
Trimmed loins,	
50/70 lbs. (cl)	.73 @ 86
Square chucks,	
70/90 lbs. (cl)	.36 @
Arm chucks, 80/110	.33 @ 34
Ribs, 25/35 (cl)	.58 @ 60
Briskets (cl)	.27
Navel, No. 1	.17 1/4 @ 17 1/2
Flanks, rough No. 1	.17 1/2

Choice:	
Hindqtrs., 5/800	.48 @
Forqtrs., 5/800	.32 @ 32 1/2
Rounds, all wts.	.51 @ 51 1/2
Tr. loins, 50/70 (cl)	.63 @ 63
Sq. chucks, 70/90	.36 @
Arm chucks, 80/110	.33 @ 34
Briskets (cl)	.27
Ribs, 25/35 (cl)	.53 @ 55
Navel, No. 1	.17 1/4 @ 17 1/2
Flanks, rough No. 1	.17 1/2

Good, (all wts.):	
Rounds	.48 @ 49
Sq. cut chucks	.35 @ 37
Briskets	.26 @ 26
Ribs	.47 @ 49
Loins	.56 @ 58

#### COW & BULL TENDERLOINS

Fresh J/L	C-C Grade	Froz. C/L
60/63	Cow, 3/dn.	.55
75	Cow, 3/4	.57
80/83	Cow, 4/5	.78
90/95	Cow, 5/up	.85
90/95	Bull, 5/up	.85

#### BEEF HAM SETS

Insides, 12/up, lb.	.46
Outsides, 8/up, lb.	.43
Knuckles, 7 1/2/up, lb.	.46

#### CARCASS MUTTON

Choice, 70/down, lb.	.20 @ 21
Good, 70/down, lb.	.19 @ 20

n—nominal, b—bid, a—asked.

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass): Nov. 19	Nov. 19	Nov. 19	Nov. 19
STEER:			
Choice:			
500-600 lbs.	\$38.00 @ 41.00	\$39.00 @ 41.00	\$39.00 @ 40.00
600-700 lbs.	37.50 @ 39.00	37.50 @ 39.00	38.00 @ 39.50
Good:			
500-600 lbs.	36.50 @ 38.50	36.00 @ 38.00	36.50 @ 38.00
600-700 lbs.	35.00 @ 36.00	35.00 @ 37.00	36.00 @ 37.00
Standard:			
350-600 lbs.	35.00 @ 36.50	34.00 @ 36.00	33.00 @ 36.00
COW:			
Standard, all wts.	None quoted	31.00 @ 33.00	None quoted
Commercial, all wts.	28.50 @ 31.00	30.00 @ 32.00	29.00 @ 33.00
Utility, all wts.	28.00 @ 30.00	29.00 @ 31.00	28.00 @ 32.00
Canner-cutter	None quoted	27.00 @ 28.00	27.00 @ 30.00
Bull, util. & com'l.	32.00 @ 35.00	33.00 @ 35.00	33.00 @ 35.00
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	42.00 @ 45.00	40.00 @ 41.00	40.00 @ 44.00
Good:			
200 lbs. down	39.00 @ 42.00	39.00 @ 41.00	37.00 @ 42.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	45.00 @ 47.00	44.00 @ 46.00	41.00 @ 44.00
35-45 lbs.	43.00 @ 45.00	42.00 @ 44.00	39.00 @ 42.00
Choice:			
45-55 lbs.	45.00 @ 47.00	44.00 @ 46.00	41.00 @ 44.00
35-45 lbs.	43.00 @ 45.00	42.00 @ 44.00	39.00 @ 42.00
Good, all wts.	41.00 @ 44.00	39.00 @ 44.00	39.00 @ 41.00
MUTTON (Ewe):			
Choice, 70 lbs./down	None quoted	22.00 @ 24.00	18.00 @ 20.00
Good, 70 lbs./down	None quoted	22.00 @ 24.00	18.00 @ 20.00

## NEW YORK

November 19, 1957

### WHOLESALE FRESH MEATS

#### BEEF CUTS

(L.c.l. prices)

Steer:	
Prime, carc., 6/700	\$44.50 @ 45.50
Prime, carc., 7/800	43.50 @ 45.00
Choice, carc., 6/700	43.00 @ 44.50
Choice, carc., 7/800	41.50 @ 43.00
Good, carc., 6/700	38.50 @ 41.50
Good, carc., 7/800	37.50 @ 40.50
Hinds, pr., 6/700	33.00 @ 37.00
Hinds, pr., 7/800	32.00 @ 35.00
Hinds, ch., 6/700	50.00 @ 53.00
Hinds, ch., 7/800	49.00 @ 52.00
Hinds, gd., 6/700	48.00 @ 49.00
Hinds, gd., 7/800	46.00 @ 48.00

#### BEEF CUTS

(L.c.l. prices, lb.)

Choice steer:	
Hindqtrs., 600/700	.53 @ 57
Hindqtrs., 700/800	.52 @ 55
Hindqtrs., 800/900	.51 @ 53
Rounds, flank off	.51 @ 54
Rounds, diamond bone	
flank off	.52 @ 55
Short loins, untrim.	.72 @ 82
Short loins, trim.	.94 @ 1.04
Flanks (7 bone cut)	.17 1/4 @ 18 1/4
Arm chucks	.39 @ 41
Briskets	.28 @ 30
Plates	.17 1/2 @ 18
Choice steer:	
Hindqtrs., 600/700	.50 @ 53
Hindqtrs., 700/800	.49 @ 52
Hindqtrs., 800/900	.48 @ 50
Rounds, flank off	.50 @ 53
Rounds, diamond bone	
flank off	.51 @ 54
Short loins, untrim.	.55 @ 65
Short loins, trim.	.75 @ 85
Flanks (7 bone cut)	.17 1/4 @ 18 1/4
Arm chucks	.37 @ 40
Briskets	.27 @ 29
Plates	.17 @ 18

### FANCY MEATS

(L.c.l. prices)

Veal breads, 6/12 oz.	
12 oz. up	1.04
Beef livers, selected	.29
Beef kidneys	.16
Oxtails, 3/4 lb., frozen	.11

### LAMB

(L.c.l. carcass prices, cwt.)

City	
Prime, 30/40	\$50.00 @ 53.00
Prime, 40/45	50.00 @ 54.00
Prime, 45/55	49.00 @ 52.00
Prime, 55/65	49.00 @ 50.00
Choice, 30/40	49.00 @ 52.00
Choice, 40/45	49.00 @ 51.00
Choice, 45/55	48.00 @ 51.00
Choice, 55/65	47.00 @ 48.00
Good, 30/40	45.00 @ 48.00
Good, 40/45	46.00 @ 48.00
Good, 45/55	45.00 @ 46.00

Western

Prime, 45/dn.	48.00 @ 50.00
Prime, 45/55	48.00 @ 50.00
Prime, 55/65	48.00 @ 49.00
Choice, 45/dn.	47.00 @ 50.00
Choice, 45/55	46.00 @ 48.00
Choice, 55/65	46.00 @ 48.00
Good, 45/dn.	44.00 @ 46.00
Good, 45/55	44.00 @ 46.00

### VEAL—SKIN OFF

(L.c.l. carcass prices) Western

Prime, 90/120	\$45.00 @ 49.00
Choice, 90/120	37.00 @ 42.00
Good, 50/90	33.00 @ 36.00
Good, 90/120	34.00 @ 35.00
Stand., 50/90	None quoted
Stand., 90/120	None quoted
Calif. 200/dn., ch.	29.00 @ 32.00
Calif. 200/dn., ch.	27.00 @ 31.00
Calif. 200/dn., std.	None quoted

## NEW YORK RECEIPTS

Receipts reported by the USDA Marketing Service, week ended Nov. 16, 1957, with comparisons:

STEER AND HEIFER:	Carcass
Week ended Nov. 16	10,979
Week previous	9,692

COW:	
Week ended Nov. 16	1,150
Week previous	789

BULL:	
Week ended Nov. 16	288
Week previous	289

VEAL:	
Week ended Nov. 16	15,446
Week previous	9,368

LAMB:	
Week ended Nov. 16	44,199
Week previous	29,682

MUTTON:	
Week ended Nov. 16	612
Week previous	568

HOG AND PIG:	
Week ended Nov. 16	9,773
Week previous	11,109

PORK CUTS:	
Week ended Nov. 16	852,774
Week previous	821,882

BEEF CUTS:	
Week ended Nov. 16	309,841
Week previous	22,837

VEAL AND CALF CUTS:	
Week ended Nov. 16	3,041
Week previous	3,000

LAMB AND MUTTON:	
Week ended Nov. 16	2,793
Week previous	...

BEEF CURED:	
Week ended Nov. 16	13,522
Week previous	...

PORK CURED AND SMOKED:	
Week ended Nov. 16	250,845
Week previous	218,070

### COUNTRY DRESSED MEAT

VEAL:	Carcasses
Week ended Nov. 16	8,030
Week previous	9,711

HOGS:	
Week ended Nov. 16	84
Week previous	96

LAMB:	
Week ended Nov. 16	112
Week previous	46

### LOCAL SLAUGHTER

CATTLE:	Head
Week ended Nov. 16	15,624
Week previous	16,174
CALVES:	
Week ended Nov. 16	10,880
Week previous	11,799
HOGS:	
Week ended Nov. 16	55,802
Week previous	55,430
SHEEP:	
Week ended Nov. 16	37,620
Week previous	43,716

## PHILA. FRESH MEATS

November 19, 1957

### WESTERN DRESSED

STEER CARCASSES:	(Cwt.)
Choice, 500/800	\$41.50 @ 45.00
Choice, 800/900	40.50 @ 43.00
Good, 500/800	38.00 @ 41.50
Hinds, choice	50.00 @ 52.00
Hinds, good	45.00 @ 48.00
Rounds, choice	50.00 @ 53.00
Rounds, good	47.00 @ 49.00

COW CARCASSES:	
Com'l. all wts.	29.50 @ 35.00
Utility, all wts.	28.00 @ 32.00

VEAL (SKIN OFF):	
Choice, 90/120	42.00 @ 45.00
Choice, 120/150	42.00 @ 45.00
Good, 50/90	37.00 @ 39.00
Good, 90/120	38.00 @ 39.00
Good, 120/150	38.00 @ 40.00

LAMB:	
Ch. & pr., 30/45	49.00 @ 51.00
Ch. & pr., 45/55	48.00 @ 50.00
Good, 45/55	46.00 @ 48.00

### LOCALLY DRESSED

STEER BEEF (lb.)	Choice	Good
Carc., 5/700	42 1/4 @ 44 1/4	38 @ 42
Carc., 7/800	42 @ 44	37 1/4 @ 41 1/4
Hinds, 5/700	49 @ 52	44 @ 47
Hinds, 7/800	48 @ 51	43 @ 46
Rounds, no flank	51 @ 54	47 @ 51
Hip rd. plus flank	49 @ 53	46 @ 49
Full loins, untrim.	47 @ 52	42 @ 46
Short loin, untrim.	58 @ 65	52 @ 55
Ribs (7 bone)	56 @ 60	47 @ 52
Arm chucks	38 @ 41	36 @ 38
Briskets	29 @ 32	29 @ 32
Short plates	17 @ 22	17 @ 22

# PORK AND LARD ... Chicago and outside

## CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

### CASH PRICES

(Carlott basis, Chicago price zone, Nov. 20, 1957)

SKINNED HAMS				BELLIES			
F.F.A. or Fresh		Frozen		F.F.A. or Fresh		Frozen	
45	10/12	45		33n	6/8	33n	
43@43 1/2	12/14	43		33	8/10	33	
42	14/16	42		29	10/12	29	
41 1/2	16/18	41 1/2		28 1/2	12/14	28 1/2	
41 1/4	18/20	41 1/4		24 1/2	14/16	24 1/2	
41 1/2	20/22	41 1/2		22 1/2	16/18	22 1/2	
39 1/2	22/24	39 1/2		21	18/20	21	
39 1/4	24/26	39 1/4					
34	25/30	34					
33@33 1/2	25/30, 2's in	33@33 1/2					
PICNICOS				FRESH PORK CUTS			
F.F.A. or Fresh		Frozen		Job Lot			
24 1/2a	4/6	24 1/2n		38@39	Loins, 12/dn.	37	
23	6/8	23		38@39	Loins, 12/16	38	
23 1/4@24 1/2n	8/10	23 1/4n		39	Loins, 16/20	37	
23 1/2@24 1/2n	10/12	23 1/2n		38	Loins, 20/up	36	
23 1/4@24 1/2n	12/14	23 1/4n		36	Butts, 4/8	34	
23 1/2	8/up, 2's in	23 1/2n		33 1/2@34	Butts, 8/12	33n	
				33 1/2@34	Butts, 8/up	33n	
FAT BACKS				OTHER CELLAR CUTS			
Frozen or Fresh		Cured		Frozen or Fresh			
10n	6/8	11		15 1/4	Square Jowls	unq.	
10n	8/10	12		11 1/4	Jowl Butts, Loose	13n	
11 1/2n	10/12	12 1/2		12n	Jowl Butts, Boxed	unq.	
15n	12/14	17 1/4					
16 1/2n	14/16	18					
17n	16/18	18					
17 1/2n	18/20	18					
17n	20/25	18					

n—nominal, b—bid, a—asked.

### LARD FUTURES PRICES

NOTE: All 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, NOV. 15, 1957				
Dec.	Open	High	Low	Close
12.20	12.25	12.10	12.15	
12.20	12.10	11.92	12.02	
12.02	12.22	12.02	12.15b	
12.15	12.27	12.15	12.25	
12.25	12.25	12.25	12.25	

Sales: 4,800,000 lbs.  
Open interest at close Thurs. Nov. 14: Nov. 27, Dec. 414, Jan. 258, Mar. 252, and May 60 lots.

MONDAY, NOV. 18, 1957				
Dec.	12.25	12.30	12.22	12.30a
12.25	12.22	12.12	12.20	
12.27	12.30	12.20	12.30	
12.27	12.35	12.25	12.35b	
12.30	12.37	12.27	12.37b	

Sales: 5,480,000 lbs.  
Open interest at close Fri., Nov. 15: Dec. 417, Jan. 262, Mar. 255, May 63, and July two lots.

TUESDAY, NOV. 19, 1957				
Dec.	12.35	12.35	12.20	12.22
12.35	12.30	12.15	12.15	
12.30	12.30	12.22	12.22	
12.32	12.35	12.30	12.30	
12.40	12.40	12.35	12.35a	

Sales: 6,240,000 lbs.  
Open interest at close Mon., Nov. 18: Dec. 399, Jan. 276, Mar. 266, May 68, and July six lots.

WEDNESDAY, NOV. 20, 1957				
Dec.	12.15	12.20	11.97	12.00
12.15	12.12	11.90	11.90	
12.15	12.20	11.92	11.92	
12.25	12.25	11.97	12.02a	
12.27	12.27	12.05	12.07a	

Sales: 10,440,000 lbs.  
Open interest at close Tues., Nov. 20: Dec. 393, Jan. 296, Mar. 271, May 69, and July 11 lots.

THURSDAY, NOV. 21, 1957				
Dec.	12.00	12.12	11.90	12.12
12.00	12.00	11.80	12.00	
11.95	12.02	11.87	12.00	
12.00	12.10	11.95	12.10n	
12.15	12.15	12.15b		

Sales: 8,500,000 lbs.  
Open interest at close Wed., Nov. 20: Dec. 398, Jan. 305, Mar. 279, May 111, and July 13 lots.

### CHGO. FRESH PORK AND PORK PRODUCTS

November 19, 1957	
	(cwt. lb.)
Hams, skinned, 10/12	46
Hams, skinned, 12/14	44
Hams, skinned, 14/16	43 1/2
Picnics, 4/6 lbs.	26
Picnics, 6/8 lbs.	24 1/2
Pork loins, boneless	65
Shoulders, 16/dn., loose	31
(Job lots, lb.)	
Pork livers	14 1/2 @ 15
Tenderloins, fresh, 10's	73 @ 74
Neck bones, bbis.	12
Ears, 30's	12 @ 14
Feet, s.c. bbis.	7 @ 8

### CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers in job lots only)	
Pork trimmings	
40% lean, barrels	19
Pork trimmings	
50% lean, barrels	20 1/2 @ 21
Pork trimmings	
80% lean, barrels	37
Pork trimmings	
95% lean, barrels	43 1/2
Pork head meat	24
Pork cheek meat, barrels	31

### PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$14.50
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	14.00
Kettle rendered, 50-lb. tins, f.o.b. Chicago	15.50
Leaf, kettle rendered, tierces, f.o.b. Chicago	15.50
Lard flakes, f.o.b. Chicago	16.25
Neutral tierces, f.o.b. Chicago	16.00
Standard shortening, N. & S. (del.)	21.75
Hydro. shortening, N. & S.	22.25

### WEEK'S LARD PRICES

P.S. or D. R.	P.S. or D. R.	Ref. in 50-lb. tins
Rend. Cash	Rend.	tins
Tierces (Bd. Trade)	(Open Mkt.)	(Open Mkt.)
Nov. 15-10.65n	11.12 1/2	13.50n
Nov. 18-10.80n	11.00	13.25n
Nov. 19-10.72 1/2n	11 @ 11 1/2	13.50n
Nov. 20-10.72 1/2n	11.00n	13.50n
Nov. 21-10.85n	11.00n	13.50n

n—nominal, b—bid, a—asked.

## HOG VALUES RETREAT THIS WEEK

(Chicago costs, credits and realizations for Monday and Tuesday)

Last week's gains in hog margins were of short duration as this week values fell back to about what they were two weeks ago. Markdowns in lean pork prices were largely accountable for this week's setbacks. Only light hogs remained in the plus column.

	—180-220 lbs.—		—220-240 lbs.—		—240-270 lbs.—	
	Value	per cwt. alive	Value	per cwt. alive	Value	per cwt. alive
Lean cuts	\$11.94	\$17.02	\$11.41	\$15.90	\$11.43	\$15.90
Fat cuts, lard	5.41	7.75	5.43	7.64	4.94	6.90
Ribs, trimm., etc.	2.04	2.91	1.91	2.67	1.82	2.54
Cost of hogs	\$17.20		\$17.30		\$16.96	
Condemnation loss	.08		.08		.08	
Handling, overhead	1.70		1.50		1.30	
TOTAL COST	19.07	27.24	18.88	26.40	18.34	25.47
TOTAL VALUE	19.39	27.68	18.75	26.21	18.19	25.27
Cutting margin	+\$ .32	+\$ .44	-\$ .13	-\$ .19	-\$ .15	-\$ .20
Margin last week	+ 1.54	+ 2.17	+ 1.07	+ 1.50	+ .48	+ .67

## PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles Nov. 19	San Francisco Nov. 19	No. Portland Nov. 19
FRESH PORK (Carcass): (Packer style)			
80-120 lbs., U.S. No. 1-3	None quoted	\$31.00@33.00	None quoted
120-180 lbs., U.S. No. 1-3	\$31.00@33.00	28.00@30.00	\$29.50@31.00
FRESH PORK CUTS, No. 1:			
LOINS:			
8-10 lbs.	\$4.00@58.00	48.00@52.00	46.00@48.00
10-12 lbs.	54.00@58.00	50.00@54.00	46.00@48.00
12-16 lbs.	48.00@52.00	46.00@52.00	48.00@51.00
PICNICS: (Smoked)			
4-8 lbs.	33.00@37.00	34.00@38.00	35.00@38.00
HAMS:			
12-16 lbs.	48.00@56.00	52.00@56.00	48.00@52.00
16-18 lbs.	48.00@55.00	50.00@55.00	48.00@51.00
BACON "Dry" Cure, No. 1:			
6-8 lbs.	47.00@56.00	48.00@54.00	48.00@51.00
8-10 lbs.	45.00@50.00	47.00@52.00	46.00@49.00
10-12 lbs.	44.00@49.00	45.00@50.00	45.00@49.00
LARD, Refined:			
1-lb. cartons	19.00@20.50	20.00@22.00	18.00@20.00
50-lb. cartons & cans	17.00@20.25	18.00@20.00	None quoted
Tierces	15.50@19.50	None quoted	15.00@19.00

## N. Y. FRESH PORK CUTS

November 19, 1957	
	City Box lots, cwt.
Pork loins, 8/12	\$43.00@50.00
Pork loins, 12/16	42.00@48.00
Hams, sknd., 10/14	46.00@49.00
Boston butts, 4/8	39.00@42.00
Regular picnics, 4/8	31.00@33.00
Spareribs, 3/down	37.00@42.00
(L.C.I. prices, cwt.) Western	
Pork loins, 8/12	40.00@46.00
Pork loins, 12/16	39.00@45.00
Hams, sknd., 10/14	44.00@47.00
Boston butts, 4/8	37.00@40.00
Picnics, 4/8	30.00@33.00
Spareribs, 3/down	36.00@41.00

## PHILA. FRESH PORK

November 19, 1957	
	WESTERN DRESSED (Lb.)
Reg. loins, 8/12	38@42
Reg. loins, 12/16	38@42
Butts, Boston, 4/8	38@42
Spareribs, 3/down	36@38
LOCALLY DRESSED	
Pork loins, 8/12	43@47
Pork loins, 12/16	42@46
Bellies, 10/12	35@38
Spareribs, 3/down	39@42
Skinned hams, 10/12	48@51
Skinned hams, 12/14	47@50
Picnics, 4/8	29@34
Boston Butts, 4/8	40@44

## N. Y. DRESSED HOGS

(L.C.I. prices)	
	(Heads on, leaf fat in)
50 to 75 lbs.	\$28.00@31.00
75 to 100 lbs.	28.00@31.00
100 to 125 lbs.	28.00@31.00
125 to 150 lbs.	28.00@31.00

## CHGO. WHOLESALE SMOKED MEATS

November 19, 1957	
	(Av.)
Hams, skinned, 14/16 lbs.	50
Hams, skinned, 16/18 lbs.	51
Hams, skinned, 16/18 lbs.	50
Hams, skinned, 16/18 lbs.	50
ready-to-eat, wrapped	51
Bacon, fancy trimmed, basket off, 8/10 lbs.	43
Bacon, fancy, sq. cut, seedless, 12/14 lbs., wrapped	42
Bacon, No. 1 sliced 1-lb. heat seal, self-service pkge.	54

## HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Nov. 16, 1957 was 15.0, the U. S. Department of Agriculture has reported. This ratio compared with the 14.6 ratio for the preceding week and 10.8 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.144, \$1.149 and \$1.338 per bu. during the three periods, respectively.

# BY-PRODUCTS... FATS AND OILS

## BY-PRODUCTS MARKET

(F. O. B. Chicago, unless otherwise indicated)  
Wednesday, November 20, 1957

### BLOOD

Unground, per unit of ammonia, bulk ... 5.50

### DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose:  
Low test ..... 5.75n  
Med. test ..... 5.50n  
High test ..... 5.50n

### PACKINGHOUSE FEEDS

	Car lots, ton
50% meat, bone scraps, bagged..	70.00@ 77.50
50% meat, bone scrap, bulk ...	67.50@ 72.50
60% digester tankage, bagged ...	72.50@ 82.50
60% digester tankage, bulk ...	70.00@ 77.50
80% blood meal, bagged ...	95.00@ 120.00
Steam bone meal, bagged	
(specially prepared) .....	85.00
60% steam bone meal, bagged..	65.00

### FERTILIZER MATERIALS

Feather tankage, ground  
per unit ammonia ..... \*4.50  
Hoof meal, per unit ammonia ..... 5.50

### DRY RENDERED TANKAGE

Low test, per unit prot. .... 1.20n  
Med. test, per unit prot. .... 1.15n  
High test, per unit prot. .... 1.10n

### GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton ..... 38.00  
Cattle jaws, feet (non-gelatine), ton. 16.00@ 21.00  
Trim bone, ton ..... 19.00@ 24.00  
Pigskins (gelatine), cwt. .... 6.62½ @ 7.25  
Pigskins (rendering), piece ..... 15@ 25

### ANIMAL HAIR

Winter coil dried, per ton ..... \*55.00@ 65.00  
Summer coil dried, per ton ..... \*30.00@ 35.00  
Cattle switches, per piece ..... 3@ 4  
Winter processed (Nov.-March)  
gray, lb. .... 15  
Summer processed (April-Oct.)  
gray, lb. .... 9

\*Delivered. n—nominal, a—asked.

## TALLOWES and GREASES

Wednesday, November 20, 1957

A moderate trade developed late last week, mostly on product for eastern destination, and at reduced levels. Choice white grease, all hog, sold at 9@9½c, and bleachable fancy tallow at 8½c, all c.a.f. New York. The latter was for resale in that vicinity. Some choice white grease, all hog, sold at 9c, delivered New York, from outside points. Choice white grease, not all hog, sold at 8¼c and bleachable fancy tallow at 8¼c, all c.a.f. Chicago. Edible tallow traded at 10¼@10½c, f.o.b. River points. Additional tanks sold at 11½c, Chicago basis.

Continued easiness prevailed on Monday of the new week, as bleachable fancy tallow sold at 8½c, special tallow and B-white grease at 7½c, and yellow grease at 7¼@7½c, all c.a.f. Chicago. Choice white grease, all hog, was bid at 8½c, c.a.f. New York, and bleachable fancy tallow regular production sold at that basis.

Additional tanks of bleachable fancy tallow and special tallow sold

on Tuesday at 8½c and at 7½c, c.a.f. Chicago. Yellow grease was bid at 7¼c, c.a.f. Chicago. Choice white grease, all hog, and bleachable fancy tallow were bid at 8½c, c.a.f. East. Indications of 9c, same destination were reported on hard body bleachable fancy tallow. Special tallow was bid at 8¼c, c.a.f. East. Edible tallow was bid at 10¼c, f.o.b. River, and the same product reportedly sold at 11½c, c.a.f. Chicago basis.

At midweek, choice white grease, all hog, was bid at 8¼@8½c, c.a.f. New York, but was held at 9c. The same product was bid at 8¼c, c.a.f. Avondale. Bleachable fancy tallow was bid at 8¼@8½c, c.a.f. East.

No material price changes took place in the Midwest area. A few tanks of bleachable fancy tallow sold at 8½c, c.a.f. Chicago. Special tallow was bid at 8½@8¼c, bleachable fancy tallow at 8½@8¼c, prime tallow was indicated at 8½c, and yellow grease was bid at 8c, all c.a.f. Avondale. Special tallow was bid at 8¼c, c.a.f. East. A couple of tanks of edible tallow sold at 10½c, f.o.b. River points. Edible tallow traded at 11½c, c.a.f. Chicago basis.

TALLOWES: Wednesday's quota-



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tions: edible tallow, 10½c, f.o.b. River, and 11½c, Chicago basis; original fancy tallow, 8½c; bleachable fancy tallow, 8½c; prime tallow, 7½c; special tallow, 7½c; No. 1 tallow, 7½c; and No. 2 tallow, 6½c.

**GREASES:** Wednesday's quotations: choice white grease, not all hog, 8½c; B-white grease, 7½c; yellow grease, 7¼@7½c; house grease 7@7½c; and brown grease, 6½c. Choice white grease, all hog, was quoted at 9c, c.a.f. East.

## EASTERN BY-PRODUCTS

New York, Nov. 20, 1957  
Dried blood was quoted today at \$4.50 per unit of ammonia. Low test wet rendered tankage was listed at \$4.50 per unit of ammonia and dry rendered tankage was priced at \$.105 per unit of protein.

## N.Y. COTTONSEED OIL FUTURES

FRIDAY, NOV. 15, 1957

	Open	High	Low	Close	Prev. close
Dec. ....	15.99	16.15	15.97	16.14	15.91a
Jan. ....	15.99a	.....	.....	16.14a	15.93a
Mar. ....	15.90	16.03	15.85	16.03	15.82
May ....	15.76b	15.94	15.80	15.94	15.72
July ....	15.82b	15.81	15.65	15.81	15.60b
Sept. ....	15.15b	15.40	15.40	15.30b	15.30b
Oct. ....	.....	.....	.....	15.34a	.....

Sales: 401 lots.

MONDAY, NOV. 18, 1957

	Open	High	Low	Close	Prev. close
Dec. ....	16.26	16.65	16.24	16.54	16.14
Jan. ....	16.26a	.....	.....	16.54a	16.14a
Mar. ....	16.15	16.50	16.15	16.38	16.03
May ....	16.04	16.35	16.01	16.26b	15.94
July ....	15.93	16.21	15.90	16.13	15.81
Sept. ....	15.47b	15.69	15.65	15.63b	15.30b
Oct. ....	15.45a	.....	.....	15.45a	15.34a

Sales: 503 lots.

TUESDAY, NOV. 19, 1957

	Open	High	Low	Close	Prev. close
Dec. ....	16.54	16.80	16.50	16.75	16.54
Jan. ....	16.54a	.....	.....	16.75a	16.54a
Mar. ....	16.43	16.55	16.35	16.44	16.38
May ....	16.33	16.37	16.21	16.23	16.26b
July ....	16.10b	16.20	16.08	16.08	16.13
Sept. ....	15.70a	15.66	15.58	15.40b	15.63b
Oct. ....	15.45a	.....	.....	15.60b	15.45a

Sales: 559 lots.

WEDNESDAY, NOV. 20, 1957

	Open	High	Low	Close	Prev. close
Dec. ....	16.70	16.70	16.32	16.40b	16.75
Jan. ....	16.70a	.....	.....	16.40a	16.75a
Mar. ....	16.35	16.35	16.11	16.17	16.44
May ....	16.10	16.14	15.91	15.99	16.23
July ....	15.90	15.99	15.85	15.85	16.08
Sept. ....	15.00b	15.35	15.35	15.25b	16.40b
Oct. ....	14.75b	.....	.....	15.07a	15.00b

Sales: 414 lots.

## VEGETABLE OILS

Wednesday, November 20, 1957

Crude cottonseed oil, f.o.b.	.....	13½
Valley .....	.....	14½a
Southeast .....	.....	14½a
Texas .....	.....	14
Corn oil in tanks, f.o.b. mills .....	.....	14½
Soybean oil, f.o.b. Decatur .....	.....	11½
Peanut oil, f.o.b. mills .....	.....	16a
Cocunut oil, f.o.b. Pacific Coast.....	.....	13a
Cottonseed foots:	.....	.....
Midwest and West Coast .....	.....	2½
East .....	.....	2½

## OLEOMARGARINE

Wednesday, November 20, 1957

White, dom. vegetable (30-lb. carton) ..	27
Yellow quarters (30-lb. cartons) .....	23
Milk churned pastry (30-lb. cartons) ..	26
Water churned pastry (30-lb. cartons) ..	25
Bakers, drums, ton lots .....	21½

## OLEO OILS

Wednesday, November 20, 1957

Prime oleo stearine (slack barrels) ..	14
Extra oleo oil (drums) .....	18½
Prime oleo oil (drums) .....	18½

n—nominal, a—asked, b—bid, pd—paid.

# HIDES AND SKINS

Packer hide market steady on most selections, with most activity Wednesday—Small packer and country hide market lackadaisical, steady on a nominal basis—Spotty trade on calfskins and kipskins, with light calf getting most attention—Better interest on sheepskins at lower indicated price levels

## CHICAGO

**PACKER HIDES:** The big packer market varied from slow to active during the week, with an estimated 90,000 pieces sold. Most of this volume came during Tuesday's and Wednesday's trading. It was a steady market in most selections. The exception was ex-light native steers which sold 1c lower at 18@18½c, the inside price on mixed packs. Other sales, all steady, included light native steers at 15c for Chicago production and 15½c for Rivers. Heavy native steers sold at 10c for Rivers and at 10½c for Chicago's. Butt-brands and Colorados brought 9c and 8½c, respectively. Heavy native cows sold at 10½c for Rivers and at 11c for nearby points. Light native cows sold at 13½c for Northern and at 16c for Rivers. Branded cows sold at 9½c for Rivers, also steady.

**SMALL PACKER AND COUNTRY HIDES:** The market was quiet on these selections. The 60-lb. average was quoted nominally at 9c and the 50-lb. steady at 11½c, also nominal. Calfskins, all weights were quoted at 27@29c nominal, and kipskins, all weights, at 23@24c, also nominal.

**CALFSKINS AND KIPSKINS:** Northern 10/down calfskins sold steady at 40c. No trading was reported in other selections of calfskins and kipskins. Northern calfskins, 10/15's, were quoted at 45c nominal. Northern 15/25-lb. kipskins were quoted at 32c nominal, and the 25/30's at 30c nominal.

**SHEEPSKINS:** Increased interest was evident during the week, but

trading was a matter of pricing, with talk of lower price levels. No. 1 shearlings remained firm in the 1.90 @3.50 range during the week, quoted nominally. No. 2's were quoted nominally at 1.50@2.00, and No. 3's at .75@1.00 nominal. Fall clips ranged from 2.40@4.00 nominal, as were dry pelts steady at 26@27c.

## CHICAGO HIDE QUOTATIONS

### PACKER HIDES

	Wednesday, Nov. 20, 1957	Cor. date Nov. 1956
Lgt. native steers .....	15 @15½n	15½ @16a
Hvy. nat. steers .....	10 @10½n	12½ @13a
Ex. lgt. nat. steers .....	18 @18½	19a
Butt-brand, steers .....	9n	10½a
Colorado steers .....	8½n	10a
Hvy. Texas steers .....	9n	10½a
Light Texas steers .....	12n	12½a
Ex. lgt. Texas steers .....	16n	16½a
Heavy native cows .....	10½ @11n	12½ @13a
Light nat. cows .....	13½ @16	15 @16½a
Branded cows .....	9½ @10½n	11 @12a
Native bulls .....	7 @ 8n	8 @ 8½a
Branded bulls .....	6 @ 7n	8 @ 8½a
Calfskins:	.....	.....
Northern, 10/15 lbs. ....	45n	47½ @50a
10 lbs./down .....	40	40a
Kips, Northern native .....	32n	32a
15/25 lbs. ....	.....	.....

### SMALL PACKER HIDES

STEERS AND COWS:		
60 lbs. and over .....	9n	11 @11½
50 lbs. ....	11½n	12½ @13

### SMALL PACKER SKINS

Calfskins, all wts. ....	27 @29n	32 @34a
Kipskins, all wts. ....	23 @24n	23 @25a

### SHEEPSKINS

Packer shearlings:	.....	.....
No. 1 .....	1.90@3.50n	1.75@2.75a
Dry Pelts .....	26@27n	25@26a
Horsehides, untrim. ....	8.00@8.50n	9.00@9.50a
Horsehides, trim. ....	7.50@8.00n	.....

## N. Y. HIDE FUTURES

FRIDAY, NOV. 15, 1957

	Open	High	Low	Close
Jan. ....	11.98b	12.10	12.05	12.10b-11a
Apr. ....	11.70b	12.05	11.50	12.00b-6a
July ....	12.00b	12.24	12.24	12.20b-2a
Oct. ....	12.10b	.....	.....	12.30b-4a
Jan. ....	12.20b	.....	.....	12.30a
Apr. ....	12.25b	.....	.....	12.40n

Sales: 12 lots.

MONDAY, NOV. 18, 1957

	Open	High	Low	Close
Jan. ....	11.99-95	12.10	11.95	12.00b-11a
Apr. ....	11.75b	11.90	11.80	11.90b-8a
July ....	12.00b	12.15	12.10	12.10b-2a
Oct. ....	12.25b	12.35	12.35	12.25b-4a
Jan. ....	12.30b	.....	.....	12.30a
Apr. ....	12.35b	.....	.....	12.35a

Sales: 14 lots.

TUESDAY, NOV. 19, 1957

	Open	High	Low	Close
Jan. ....	11.98-99	12.00	11.98	12.00
Apr. ....	11.85b	11.90	11.90	11.90
July ....	12.00b	12.10	12.10	12.05b-11a
Oct. ....	12.25b	.....	.....	12.25b-4a
Jan. ....	12.30b	.....	.....	12.30a
Apr. ....	12.35b	.....	.....	12.35a

Sales: ten lots.

WEDNESDAY, NOV. 20, 1957

	Open	High	Low	Close
Jan. ....	11.95b	11.97	11.95	11.97b-12.00a
Apr. ....	11.80b	11.86	11.86	11.88b-8a
July ....	12.00b	12.06	12.05	12.03b-11a
Oct. ....	12.25b	12.25	12.25	12.15b-4a
Jan. ....	12.30b	.....	.....	12.20a
Apr. ....	12.35b	.....	.....	12.25a

Sales: 19 lots.

THURSDAY, NOV. 21, 1957

	Open	High	Low	Close
Jan. ....	11.95b	12.04	12.00	12.01b-11a
Apr. ....	11.82b	.....	.....	11.91b-8a
July ....	12.05b	12.13	12.13	12.08b-11a
Oct. ....	12.15b	.....	.....	12.20b-4a
Jan. ....	12.20b	.....	.....	12.25a
Apr. ....	12.25b	.....	.....	12.30a

Sales: five lots.

n—nominal, b—bid, a—asked.

## Cold Storage Hide Stocks

Hides and pelts moved out of cold storage in moderate volume during October. Volume fell to 94,828,000 lbs. by the close of the month from closing September inventories of 99,628,000 lbs. Hide stocks on October 31, 1956 totaled 66,050,000 lbs., with the five-year average for the date, 73,725,000 lbs.

# LIVESTOCK MARKETS...Weekly Review

## See Drop In Winter, Spring Sheep Feeding Operations

The number of sheep and lambs to be fed for the winter and early spring market is expected to be smaller than last year, according to the Crop Reporting Board. Several states are expected to feed more than a year earlier and other states will be at the same feeding level. However, the increases are more than offset by decreases in other states. The Corn Belt states will show a slightly lower level than last year and the western states, a larger decline.

The 1957 lamb crop was 3 per cent smaller than a year earlier, and the smallest since 1953, but about equal the 1946-55 average. The lamb crop in the 11 western states, South Dakota and Texas was 5 per cent smaller than a year earlier and the crop in the 35 native sheep states, 1 per cent larger than last year.

The number of lambs to be fed in the Corn Belt is expected to be slightly smaller than a year earlier, with most of the reduction occurring in the eastern area. All of the states in this area except Wisconsin are expected to show a decline from feeding operations last year. However, these declines are partially offset by an expected increase in the western Corn Belt states.

Sheep and lamb feeding is expected to be on a slightly reduced level in the western states as a whole, with declines being shown in Texas, Montana, Idaho and California.

## INTERIOR IOWA, S. MINN.

Receipts of hogs and sheep at interior markets compared, as reported by the USDA:

	Hogs	Sheep
October 1957	1,736,000	123,600
September 1957	1,502,000	100,100
October 1956	1,785,000	152,400

## SALABLE LIVESTOCK AT 12 MARKETS IN OCTOBER

	Oct. 1957	Oct. 1956
Chicago	207,553	223,652
Cincinnati	25,329	27,981
Denver	76,319	118,862
Fort Worth	39,146	83,915
Indianapolis	47,893	43,689
Kansas City	112,297	173,463
Oklahoma City	59,700	85,760
Omaha	182,237	242,867
St. Joseph	68,604	79,001
St. Louis NSY	107,008	122,331
Sioux City	151,049	163,455
S. St. Paul	127,498	145,616
Totals	1,204,628	1,510,662

	Oct. 1957	Oct. 1956
Chicago	12,867	19,154
Cincinnati	4,111	5,042
Denver	8,123	14,352
Fort Worth	15,246	25,512
Indianapolis	5,682	5,236
Kansas City	12,692	23,228
Oklahoma City	14,817	17,424
Omaha	20,981	29,005
St. Joseph	6,457	9,450
St. Louis NSY	23,856	30,411
Sioux City	30,825	40,145
S. St. Paul	60,782	69,255
Totals	215,689	288,214

	Oct. 1957	Oct. 1956
Chicago	206,870	228,683
Cincinnati	67,703	70,882
Denver	9,955	13,995
Fort Worth	9,289	17,289
Indianapolis	203,915	241,976
Kansas City	71,683	71,810
Oklahoma City	11,999	19,649
Omaha	162,795	197,622
St. Joseph	126,010	138,905
St. Louis NSY	279,529	314,122
Sioux City	137,888	151,286
S. St. Paul	274,237	296,857
Totals	1,562,144	1,762,776

	Oct. 1957	Oct. 1956
Chicago	36,710	43,708
Cincinnati	9,774	8,758
Denver	142,722	173,525
Fort Worth	13,460	61,720
Indianapolis	21,609	22,207
Kansas City	23,736	36,595
Oklahoma City	4,405	7,700
Omaha	70,106	82,572
St. Joseph	27,741	28,027
St. Louis NSY	27,280	35,978
Sioux City	44,604	61,371
S. St. Paul	88,176	104,867
Totals	510,323	667,083

## LIVESTOCK CARLOADINGS

A total of 10,722 railroad cars was loaded with livestock in the week ended Nov. 9, the Association of American Railroads has reported. This was 509 fewer cars than were loaded in the same week of 1956 and 2,982 less than two years earlier.

## Cattlemen Hit Rail Plan to Hike Tab On Stock Bedding

Proposals to more than treble some charges made for bedding material in railroad stock cars are being protested by Charles E. Blaine, traffic manager for the American National Cattlemen's Association and other livestock groups.

The proposals to raise the bedding charges came from the Pacific South-coast Freight Bureau, representing railroads serving the Southwest. The group is seeking increases to \$5 for single-deck cars and \$10 for double-deck cars on all loadings in the Mountain-Pacific area.

Blaine says present charges range from \$1.91 to \$2.29 for single-deck and from \$2.84 to \$3.41 for double-deckers. He questioned claims of the carriers that the increase is necessary to compensate them for the actual average cost of performing the bedding service.

## KINDS OF LIVESTOCK KILLED

†Classification of livestock slaughtered under federal inspection in September 1957, compared with August 1957 and September 1956 is shown below as follows:

	Sept. 1957	Aug. 1957	Sept. 1956
	Per cent		
Cattle:			
Steers	49.6	50.5	45.9
Heifers	16.1	14.9	15.1
Cows	32.1	32.2	36.6
Bulls and Stags	2.2	2.4	2.4
Canners & Cutters <sup>2</sup>	18.1	18.3	21.1
Totals <sup>1</sup>	100.0	100.0	100.0
Hogs:			
Sows	7.9	16.5	8.7
Barrows and Gilts	91.7	82.9	90.9
Stags and Boars	.4	.6	.4
Totals <sup>1</sup>	100.0	100.0	100.0
SHEEP and Lambs:			
Lambs & Yearlings	91.0	92.5	91.3
Sheep	9.0	7.5	8.7
Totals <sup>1</sup>	100.0	100.0	100.0

†Based on reports from packers.  
<sup>1</sup>Totals based on rounded numbers.  
<sup>2</sup>Included in cattle classification.

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, November 16, 1957, as reported to The National Provisioner:

### CHICAGO

Armour, 7,759 hogs; shippers, 21,219 hogs; and others, 21,448 hogs.

Totals: 25,425 cattle, 804 calves, 50,426 hogs and 6,334 sheep.

### OMAHA

	Cattle & Calves	Hogs	Sheep
Armour ..	5,953	6,534	1,927
Cudahy ..	2,338	6,400	1,328
Swift ..	3,446	7,500	2,897
Wilson ..	2,358	5,055	1,227
Neb. Beef ..	776	...	...
Am. Stores ..	1,202	...	...
Cornhusker ..	749	...	...
O'Neill ..	1,253	...	...
R. & C. ..	1,057	...	...
Gr. Omaha ..	835	...	...
Rothschild ..	1,190	...	...
Ruth ..	1,129	...	...
Kingan ..	660	...	...
Omaha ..	577	...	...
Union ..	1,082	...	...
Others ..	848	8,015	...

Totals ..25,253 33,504 7,479

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour ..	2,653	449	2,206	945
Swift ..	2,511	596	4,939	1,402
Wilson ..	1,386	...	4,854	...
Butchers ..	4,480	44	2,456	182
Others ..	348	...	2,786	234

Totals ..11,378 1,089 17,241 2,703

### N. S. YARDS

	Cattle	Calves	Hogs	Sheep
Armour ..	2,489	552	11,204	1,233
Swift ..	3,293	1,571	14,933	8,272
Hunter ..	974	...	7,180	...
Hell ..	...	...	1,252	...
Krey ..	...	...	6,570	...

Totals ..6,756 2,123 41,109 4,505

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift ..	3,324	239	14,544	6,059
Armour ..	3,935	108	8,129	2,719
Others ..	4,716	56	2,435	1,182

Totals ..11,005 403 25,108 9,910  
\*Do not include 348 cattle and 4,521 hogs direct to packers.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour ..	3,060	...	9,743	2,677
Swift ..	3,532	...	5,546	1,766
S.C. Dr. ..	...	...	...	...
Beef ..	3,964	...	...	...
Raskin ..	641	...	...	...
Butchers ..	434	...	...	...
Others ..	7,512	100	19,812	2,677

Totals ..19,343 100 35,101 7,120

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy ..	1,171	172	2,260	...
Dunn ..	49	...	...	...
Sunflower ..	32	...	...	...
Armour ..	114	...	...	219
Dold ..	48	...	319	...
Excel ..	578	...	...	...
Swift ..	...	...	...	1,026
Others ..	2,961	...	141	741

Totals ..4,953 172 2,720 1,986

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour ..	1,200	31	449	354
Wilson ..	1,796	171	123	613
Others ..	1,093	284	1,621	...

Totals ..4,989 486 2,193 967  
\*Do not include 1,088 cattle, 212 calves, 8,424 hogs and 794 sheep direct to packers.

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Cudahy ..	...	...	263	...
Swift ..	359	13	...	...
Atlas ..	864	...	...	...
Ideal ..	584	...	...	...
Com'l ..	568	...	...	...
United ..	543	...	601	...
Survall ..	300	...	...	...
Gr. West ..	284	...	...	...
Goldring ..	274	...	...	...
Quality ..	265	...	6	...
Others ..	2,195	261	678	...

Totals ..6,235 280 1,542

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour ..	704	...	...	1,576
Swift ..	1,642	61	3,807	4,028
Cudahy ..	662	3	3,946	161
Wilson ..	669	...	...	2,075
Others ..	11,680	54	1,886	285

Totals ..15,357 118 9,639 8,125

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour ..	5,933	3,848	19,928	3,401
Bartusch ..	1,181	...	...	...
Riffin ..	1,011	29	...	...
Superior ..	1,854	...	...	...
Swift ..	3,831	3,671	30,367	3,840
Others ..	4,009	5,891	8,494	968

Totals ..17,819 13,439 58,789 8,209

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour ..	815	840	1,235	1,040
Swift ..	1,113	1,144	530	863
City ..	354	...	39	...
Rosenthal ..	79	23	4	258

Totals ..2,361 2,007 1,808 2,161

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall ..	...	...	...	261
Schlachter ..	189	30	...	...
Others ..	4,593	780	13,069	1,131

Totals ..4,782 810 13,069 1,392

### TOTAL PACKER PURCHASES

	Week ended Nov. 16	Prev. week	Same week
Cattle ..	155,656	140,302	194,047
Hogs ..	292,339	301,617	338,028
Sheep ..	59,951	62,634	59,127

## CORN BELT DIRECT TRADING

Des Moines, Nov. 20—Prices on hogs at 16 plants and about 30 concentration yards in interior Iowa and southern Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:	None quoted
160-180 lbs. ....	None quoted
180-200 lbs. ....	\$14.50@16.45
200-220 lbs. ....	15.75@16.90
220-240 lbs. ....	15.45@16.75
240-270 lbs. ....	15.00@16.50

Sows, U.S. No. 1-3:	14.70@16.00
270-330 lbs. ....	14.70@16.00
330-400 lbs. ....	14.20@15.50
400-550 lbs. ....	12.85@15.00

Corn belt hog receipts, as reported by the USDA:

	This week	Last week	Last year
Nov. 14 ..	86,500	97,000	93,000
Nov. 15 ..	39,000	58,000	84,000
Nov. 16 ..	32,500	34,000	48,500
Nov. 18 ..	47,000	27,500	82,000
Nov. 19 ..	86,000	75,500	81,000
Nov. 20 ..	80,000	118,000	83,000

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Nov. 20 were as follows:

CATTLE:	Cwt.
Steers, ch. & pr. ....	\$24.00@26.00
Steers, std. & gd. ....	20.00@24.00
Heifers, gd. & ch. ....	21.00@24.00
Cows, util. & com'l. ....	13.50@15.00
Cows, can. & cut. ....	10.75@14.00
Bulls, util. & com'l. ....	16.00@17.50
Bulls, can. & cut. ....	14.25@16.00
VEALERS:	
Choice & prime ....	28.00@29.00
Good & choice ....	24.00@25.50
Calves, gd. & ch. ....	17.50@21.00
HOGS, U.S. No. 1-3:	
120/160 lbs. ....	15.00@16.50
160/180 lbs. ....	16.50@17.25
180/200 lbs. ....	17.00@17.25
200/220 lbs. ....	17.00@17.65
220/240 lbs. ....	17.00@17.50
240/270 lbs. ....	16.50@17.25
270/300 lbs. ....	16.25@17.00
Sows, U.S. No. 1-3:	
180/330 lbs. ....	15.00@15.75
330/450 lbs. ....	14.00@15.25
LAMBS:	
Good & choice ....	20.50@22.00
Utility & good ....	18.00@21.00

## WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Nov. 16, 1957 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup> ..	15,624	10,880	55,801	37,639
Baltimore, Philadelphia ..	9,817	1,250	29,432	4,942
Cin., Cleveland, Detroit, Indpls. ..	21,261	8,370	117,246	13,966
Chicago Area ..	24,254	9,851	47,096	5,240
St. Paul-Wis. Areas <sup>2</sup> ..	31,125	34,299	113,121	16,181
St. Louis Area <sup>3</sup> ..	13,388	3,609	81,556	7,000
Sioux City-So. Dak. Area <sup>4</sup> ..	16,547	...	65,023	13,965
Omaha Area <sup>5</sup> ..	27,656	392	95,002	11,768
Kansas City ..	12,017	2,327	33,412	5,259
Iowa-So. Minnesota <sup>6</sup> ..	25,387	14,013	298,394	29,254
Louisville, Evansville, Nashville, Memphis ..	11,819	7,341	48,070	...
Georgia-Alabama Area <sup>7</sup> ..	7,062	3,085	27,145	...
St. Joseph, Wichita, Okla. City ..	15,059	2,908	46,557	10,363
Ft. Worth, Dallas, San Antonio ..	9,678	6,289	19,950	3,749
Denver, Ogden, Salt Lake City ..	14,631	570	19,298	14,786
Los Angeles, San Fran. Areas <sup>8</sup> ..	21,662	2,513	27,105	20,575
Portland, Seattle, Spokane ..	6,538	543	14,256	3,822
Grand totals ..	284,425	108,589	1,137,514	199,661
Totals same week 1956 ..	317,978	188,326	1,219,394	205,956

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. <sup>5</sup>Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. <sup>6</sup>Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>7</sup>Includes Birmingham, Dothan, and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. <sup>8</sup>Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Nov. 9, compared with the same week in 1956 was reported to the Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS UP TO 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B <sup>1</sup> Dressed		LAMBS Good and Handwashed	
	1957	1956	1957	1956	1957	1956	1957	1956
Toronto ..	\$17.50	\$19.77	\$24.16	\$24.50	\$25.62	\$29.50	\$20.75	\$21.63
Montreal ..	16.80	...	23.45	21.10	26.75	29.90	17.70	18.36
Winnipeg ..	16.97	18.70	23.00	20.23	23.08	27.00	17.00	17.41
Calgary ..	17.65	18.18	16.15	15.52	21.76	25.56	18.35	18.65
Edmonton ..	16.10	17.85	17.00	14.00	22.55	26.40	17.25	18.75
Lethbridge ..	17.00	18.00	14.75	15.00	21.80	25.30	17.25	18.65
Pr. Albert ..	15.75	17.50	15.50	14.60	21.85	25.50	14.80	15.00
Moose Jaw ..	16.00	17.75	16.25	15.50	21.90	25.50	16.00	...
Saskatoon ..	15.60	17.25	17.50	17.00	21.50	25.50	15.70	16.00
Regina ..	15.65	18.08	17.00	15.00	21.75	25.50	14.85	17.00
Vancouver ..	...	18.00	...	20.40	...	...	18.50	19.00

\*Canadian government quality premium not included.

## SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Triton, Georgia; Dothan, Alabama and Jacksonville, Florida, during the week ended November 15:

	Cattle	Calves	Hogs
Week ended November 15 ..	2,128	797	15,231
Week previous (five days) ..	2,926	891	16,101
Corresponding week last year ..	2,726	1,394	18,600

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Nov. 20 were as follows:

CATTLE:	Cwt.
Steers, ch. & pr. ....	None quoted
Steers, gd. & ch. ....	\$21.00@24.50
Heifers, gd. & ch. ....	20.00@25.00
Cows, util. & com'l. ....	12.50@15.50
Cows, can. & cut. ....	10.50@13.00
Bulls, util. & com'l. ....	15.00@16.50
VEALERS:	
Good & choice ....	18.00@22.00
Calves, good & ch. ....	18.00@20.00
HOGS, U.S. No. 1-3:	
180/200 lbs. ....	16.50@17.00
200/220 lbs. ....	16.50@17.25
220/240 lbs. ....	16.40@17.00
240/270 lbs. ....	16.25@16.75
Sows, U.S. No. 1-3:	
270/360 lbs. ....	15.25@15.50
LAMBS:	
Good & choice ....	20.00@21.00
Utility & good ....	19.00@21.00

## LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, Nov. 20 were as follows:

CATTLE:	Cwt.
Steers, prime .....	None quoted
Steers, choice .....	\$23.00@25.75
Steers, good .....	20.00@22.50
Heifers, choice .....	23.00@24.50
Heifers, good .....	19.50@22.50
Cows, util. & com'l. ....	13.25@15.00
Cows, can. & cut. ....	11.50@12.50
Bulls, util. & com'l. ....	15.50@18.00
Bulls, cutter .....	14.50@15.50
HOGS, U.S. No. 1-3:	
180/200 lbs. ....	16.00@16.75
200/220 lbs. ....	16.25@16.75
220/240 lbs. ....	16.25@16.75
240/270 lbs. ....	15.75@16.50
Sows, U.S. No. 1-3:	
270/360 lbs. ....	14.75@15.50
360/450 lbs. ....	14.00@15.00
LAMBS:	
Choice & prime .....	21.25@22.00
Good & choice .....	20.00@20.75



## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended Nov. 18, 1957, compared:

CATTLE	Week ended	Prev. week	Cor.
Chicago	25,425	22,683	25,759
Kan. City	12,467	14,293	22,505
Omaha	4,392	4,150	31,602
N. S. Yards	8,879	8,244	18,861
St. Joseph	10,764	9,718	15,157
St. Louis	13,256	11,200	13,815
Wichita	3,065	2,767	6,534
New York & Jer. City	15,624	16,174	10,388
Okla. City	6,725	5,534	12,839
Cincinnati	4,086	4,384	6,109
Denver	16,288	10,284	15,021
St. Paul	13,810	14,009	19,440
Milwaukee	5,568	4,770	5,122
Totals	140,349	128,090	196,146

HOGS	Week ended	Prev. week	Cor.
Chicago	29,207	32,922	35,260
Kan. City	17,241	18,223	15,499
Omaha	12,611	13,154	65,687
N. S. Yards	41,169	37,606	44,206
St. Joseph	27,194	30,256	41,594
St. Louis	19,647	18,264	27,730
Wichita	12,150	14,379	11,865
New York & Jer. City	55,802	55,430	54,645
Okla. City	10,617	12,007	13,611
Cincinnati	12,967	12,083	13,530
Denver	10,130	10,772	12,293
St. Paul	50,295	51,170	57,439
Milwaukee	5,626	5,643	6,949
Totals	304,065	311,909	400,339

SHEEP	Week ended	Prev. week	Cor.
Chicago	6,334	6,498	6,736
Kan. City	2,763	3,854	3,073
Omaha	1,217	700	8,821
N. S. Yards	4,505	4,463	4,600
St. Joseph	7,142	7,672	5,714
St. Louis	3,240	3,273	3,963
Wichita	1,245	921	1,157
New York & Jer. City	37,620	43,716	36,529
Okla. City	1,761	3,200	2,106
Cincinnati	471	532	194
Denver	11,390	14,114	8,904
St. Paul	7,241	10,394	7,800
Milwaukee	1,128	1,946	1,316
Totals	66,057	101,283	90,862

\*Cattle and calves.  
\*Federally inspected slaughter, including direct.  
\*Stockyards sales for local slaughter. \*Stockyards receipts for local slaughter, including direct.

## CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended Nov. 9:

CATTLE	Week ended	Same week
Western Canada	25,210	21,979
Eastern Canada	23,632	20,035
Totals	48,842	42,014
HOGS	Week ended	Same week
Western Canada	54,734	49,723
Eastern Canada	55,659	62,853
Totals	110,393	112,576
SHEEP	Week ended	Same week
Western Canada	7,130	6,324
Eastern Canada	18,444	21,391
Totals	25,574	27,715

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Nov. 16:

CATTLE	Calves	Hogs	Sheep
Salable	150	51	46
Total (incl. direct)	2,893	404	18,447
Prev. wk.	231	105	20
Salable	231	105	20
Total (incl. direct)	2,305	986	16,831

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS	Cattle	Calves	Hogs	Sheep
Nov. 14	1,622	253	17,282	1,209
Nov. 15	579	80	10,884	523
Nov. 16	98	72	1,776	374
Nov. 18	23,879	262	11,154	3,077
Nov. 19	6,000	300	13,200	2,600
Nov. 20	16,000	200	12,500	2,600

SHIPMENTS	Cattle	Calves	Hogs	Sheep
Nov. 14	3,695	38	4,907	1,358
Nov. 15	3,469	5	5,152	244
Nov. 16	88	5	1,888	...
Nov. 18	8,311	9	8,415	1,638
Nov. 19	8,000	...	4,000	1,000
Nov. 20	7,000	...	4,000	500

NOVEMBER RECEIPTS	1957	1956
Cattle	140,354	131,474
Calves	4,079	7,824
Hogs	170,584	223,360
Sheep	29,874	35,710

NOVEMBER SHIPMENTS	1957	1956
Cattle	73,508	69,283
Hogs	51,836	56,565
Sheep	8,489	11,080

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Nov. 20:

Packagers' purchase	Nov. 20	Nov. 13
Shippers' purchase	30,513	26,154
Totals	53,627	43,319

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Nov. 15, with comparisons:

CATTLE	Hogs	Sheep
Week to date	303,000	464,000
Previous week	314,000	491,000
Same wk. 1956	367,000	534,000
1957 to date	12,595,000	18,475,000
1956 to date	14,293,000	21,917,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Nov. 14:

CATTLE	Calves	Hogs	Sheep
Los. Ang.	6,500	810	1,475
No. P. land	2,450	350	1,800
San. Fran.	600	125	800

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, Nov. 20 were as follows:

CATTLE	Cwt.
Steers, choice	\$24.00 only
Steers, good	20.00@21.50
Steers, stand.	None quoted
Heifers, gd. & ch.	20.00@22.50
Cows, util. & com'l.	13.00@15.00
Cows, can. & cut.	10.00@13.50
Bulls, util. & com'l.	15.50@17.50
VEALERS	
Choice & prime	30.00@32.00
Good & choice	27.00@31.00
Util. & stand.	15.00@26.00
HOGS, U.S. No. 1-3:	
160/180 lbs.	None quoted
170/200 lbs.	17.00@17.25
200/220 lbs.	17.00@17.25
220/240 lbs.	17.00@17.25
240/270 lbs.	17.00 only
Sheep, U.S. No. 1-3:	
275/400 lbs.	14.75@15.00
400/600 lbs.	14.50@14.75
LAMBS:	
Choice & prime	22.00@23.00
Good & choice	21.00@22.00

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Nov. 19 were reported by the Agricultural Marketing Service, Livestock Division as follows:

	N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS (Includes Bulk of Sales):					
BARROWS & GLTTS:					
U.S. No. 1-3:					
120-140 lbs.	\$16.00-16.75	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	16.50-17.25	None qtd.	None qtd.	None qtd.	\$15.75-16.50
160-180 lbs.	17.00-17.25	\$15.00-17.25	\$16.00-17.25	\$15.75-17.00	16.25-17.00
180-200 lbs.	17.00-17.50	16.75-17.75	17.00-17.75	16.75-17.50	16.75-18.00
200-220 lbs.	16.75-17.50	17.10-18.00	17.25-17.75	17.00-17.75	16.75-18.00
220-240 lbs.	16.75-17.50	17.00-17.75	17.00-17.75	17.00-17.75	16.50-18.00
240-270 lbs.	16.50-17.25	16.85-17.25	17.00-17.50	17.00-17.75	16.00-18.00
270-300 lbs.	16.25-17.25	16.65-17.00	16.75-17.25	16.75-17.25	None qtd.
300-330 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Medium:					
160-220 lbs.	16.00-17.00	14.50-16.50	15.25-16.75	15.00-16.50	15.50-16.00
SOWS:					
U.S. No. 1-3:					
180-270 lbs.	15.75 only	16.25 only	16.50 only	None qtd.	15.50-15.75
270-300 lbs.	15.50-15.75	16.25 only	16.25-16.50	15.75-16.00	15.50-15.75
300-330 lbs.	15.50-15.75	16.00-16.25	16.00-16.25	15.75-16.00	15.25-15.50
330-360 lbs.	15.25-15.75	15.75-16.00	16.00-16.25	15.50-15.85	15.25-15.50
360-400 lbs.	15.25-15.50	15.50-15.75	15.75-16.00	15.25-15.75	15.00-15.25
400-450 lbs.	15.00-15.50	15.00-15.50	15.50-15.75	15.00-15.50	14.75-15.00
450-550 lbs.	14.50-15.00	14.75-15.25	15.00-15.50	15.00-15.50	14.50-15.00
Boars & Stags,					
all wts.	11.00-12.50	None qtd.	None qtd.	11.50-12.50	None qtd.

## SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
700- 900	lbs., None qtd.	None qtd.	None qtd.	None qtd.	24.50-25.50
900-1100	lbs., None qtd.	25.75-27.00	None qtd.	25.75-27.00	25.50-26.50
1100-1300	lbs., None qtd.	26.00-27.50	25.50-26.50	26.00-27.00	25.00-26.00
1300-1500	lbs., None qtd.	26.00-27.50	25.50-26.50	25.75-27.00	25.00-26.00
Choice:					
700- 900	lbs., 24.00-26.75	24.00-25.75	23.00-25.50	23.25-25.75	23.50-25.50
900-1100	lbs., 24.00-26.75	24.50-26.00	23.50-25.50	23.25-26.00	23.50-25.50
1100-1300	lbs., 24.00-26.75	24.50-26.00	23.50-25.50	23.00-26.00	23.50-25.00
1300-1500	lbs., 23.75-26.75	24.00-26.00	23.00-25.50	23.00-26.00	23.50-25.00
Good:					
700- 900	lbs., 20.50-24.00	21.00-23.50	20.00-23.50	20.00-23.25	21.00-23.50
900-1100	lbs., 21.00-24.00	21.50-24.00	20.00-23.50	20.00-23.25	21.00-23.50
1100-1300	lbs., 21.00-24.00	21.50-24.00	20.00-23.50	20.00-23.25	21.00-23.50
Standard,					
all wts. . .	17.50-21.00	19.00-21.00	17.50-20.00	17.50-20.00	16.50-21.00
Utility,					
all wts. . .	14.50-17.50	16.00-19.00	15.00-17.50	15.00-17.50	14.50-16.50
HEIFERS:					
Prime:					
600- 800	lbs., None qtd.	None qtd.	None qtd.	None qtd.	24.00-25.00
800-1000	lbs., None qtd.	25.25-25.50	25.00-25.50	25.00-26.00	24.50-25.50
Choice:					
600- 800	lbs., 23.25-25.50	23.00-24.50	23.00-25.00	23.25-25.00	22.00-24.00
800-1000	lbs., 23.00-25.50	23.50-25.00	23.00-25.00	23.25-25.00	22.50-24.50
Good:					
500- 700	lbs., 19.50-23.25	20.25-23.00	19.50-23.00	20.00-23.25	20.50-22.50
700- 900	lbs., 19.00-23.25	20.75-23.50	19.50-23.00	20.00-23.25	20.50-22.50
Standard,					
all wts. . .	16.75-19.50	18.00-20.75	16.00-19.50	16.50-20.00	15.50-20.50
Utility,					
all wts. . .	13.50-16.75	15.00-18.00	14.00-16.00	14.50-16.50	13.50-15.50
COWS:					
Commercial,					
all wts. . .	14.50-16.00	15.00-16.00	15.25-16.00	14.50-15.25	14.50-15.50
Utility,					
all wts. . .	13.25-14.50	13.25-15.00	13.25-15.25	13.25-14.50	13.00-14.50
Can. & cut.,					
all wts. . .	9.50-13.50	10.50-13.75	11.00-13.50	10.50-13.00	10.00-13.00



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**GERMAN SAUSAGE MAKER:** With over 35 years' experience with all kinds of sausages and luncheon meats, wants position as sausage supervisor. My record has been 45 to 50,000 pounds daily with one of the largest government inspected mid-western packers. Married, sober and dependable. W-458, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**MANAGER-SUPERINTENDENT:** Large or small plant, 28 years' experience in midwest, 4 years apprenticeship, 5 years kill, cut and boning, 11 years sausage and smoked meats, 8 years hotel and restaurant supply and sales. Can handle help, control costs. Prefer west coast. W-459, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE SUPERINTENDENT or FOREMAN:** Experienced in large and small plants. Can come well recommended. Willing to go anywhere. W-460, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**BOOKKEEPER** General ledger, correspondence, customer contact, experience in slaughterhouse, provisions, home freezer foods etc. W-461, **THE NATIONAL PROVISIONER**, 527 Madison Ave., New York 22, N. Y.

**ALL AROUND:** Packing house man. Superintendent or foreman of any department. Practical man. Large or small plant. W-462, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE MAKER:** 45 years young. Sober and efficient. 22 years' experience. Available immediately. Prefer south or west. W-463, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

### POSITION WANTED

**MANAGER-SUPERINTENDENT:** Large or small plant. Practical, efficient. Livestock, production, sales, etc. Excellent references. W-416, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**EXPERIENCED BUYER:** Cattle and Lamb. Age 35, 11 years with large packer. Knows cooler sales. W-451, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### BROKER SALESMAN CALLING ON SAUSAGE TRADE

To carry extra line. To sell high grade diced pickles—cans or barrels, for pickle and pimiento loaf. Some territories still open.

**ACE PICKLE COMPANY**  
1622 S. Keeler Ave. Chicago 23, Ill.

**PLANT SUPERINTENDENT:** Wanted for small plant in Detroit. Must be able to handle personnel, produce quality sausage products consistently and economically and be thoroughly familiar with all phases of meat processing, packaging and cost engineering. A permanent position for a really qualified man.

**POPP'S PACKING CO.**  
2100 Carpenter St. Detroit, Michigan

#### CHEMIST

We are opening a laboratory to make prompt analysis of meats in process. Have excellent home for gentleman capable of handling this as well as coordinating work between laboratory, sausage and smoked meat departments. Plant located in California. All replies held in strict confidence. State age, experience. W-455, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### WORKING FOREMAN—BEEF KILL

Experienced man to take complete charge of kill floor, Los Angeles area. Reliable and established firm. Slaughtering approximately 100 per week. Have good permanent job for capable man. W-464, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**SALESMAN WANTED:** Calling on meat packers, to sell full line of seasonings, binders and famous leading specialty items. Texas-Oklahoma territory open. Excellent opportunity for man with experience in the meat packing field or food technology background. Apply confidentially in writing.

**FIRST SPICE MIXING CO., INC.**  
19 Vestry St. New York 13, N. Y.

#### SAUSAGE SUPERINTENDENT

This is a once-in-a-lifetime opportunity for a man of quality, experienced in Pennsylvania and eastern type production. Must have imagination and pride in accomplishment. Include telephone number in reply. Let's talk it over. All replies strictly confidential. W-468, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**SALESMAN WANTED:** By a well known Chicago quality house in the seasoning and sausage specialty field. If you have a following in the sausage and meat industry, or are a sausage maker and have confidence in your sales ability, this is a real opportunity. W-466, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**BROKERAGE HOUSE:** Has opening for experienced beef man familiar with wholesale trade New York City. Branch cooler experience helpful but not necessary. Replies treated strictly confidential. W-453, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE FOREMAN:** Experienced man wanted to make full line sausage. Southern Illinois plant. State age and qualifications. W-465, **THE NATIONAL PROVISIONER**, 15 W. Huron St., Chicago 10, Ill.

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